OUR COOK BOOK

Molly Varnum Chapter
.....Daughters of the.....
American Revolution

LOWELL, MASSACHUSETTS
NINETEEN HUNDRED TEN

Soups

BANANA SOUP

(ICED)

4 bananas
Milk
2 teaspoons cornstarch
Sugar, salt
9 glasses Sherry
Grated rind of an orange

Mash bananas, pass through sieve, measure and add twice the quantity of cold milk. Add sugar and salt to taste and the grated rind of orange. Place on the stove and when at boiling point add 2 teaspoons cornstarch. Cook five minutes. Cool and add 9 glasses of Sherry. Serve in chilled bouillon cups or small glass bowls.

MRS. CHARLES A. BROWN.

BEAN PORRIDGE

5 lbs. beef slightly corned
2 cups of beans
½ head of cabbage
2 carrots
4 qts. of cold water

Parboil the beans. Put all on early after breakfast, and cook four or five hours. Remove meat and vegetables before serving. Strain through a collander if preferred.

MISS HELEN WRIGHT.

CLAM BOUILLON

½ peck clams
Milk

Steam the clams and add to the liquor ⅓ as much milk. Salt to taste. Just before serving add one large teaspoonful of whipped cream and a dash of paprika to each cup.

MRS. A. G. SWAPP.

PHILADELPHIA CLAM SOUP

1 quart clams
1 pint cream
Soup herbs
1 tablespoon butter
1 tablespoon flour
Parsley

Chop clams fine and drain juice through a collander. Heat cream in double boiler, with bunch of soup herbs. Remove herbs and thicken cream with butter and flour rubbed together. When smooth and well-cooked add clam juice, but do not let it boil again. Sprinkle with parsley, chopped fine, just before serving. MRS. F. C. CHURCH.

CLAM PURÉE

1 pint clams
1 tablespoon flour
1 pint cream
1 tablespoon butter

Boil clams. Remove dark substance from the soft part. Chop hard part fine. Thicken hot cream with butter and flour after cooking together. Add soft part of clams and chopped hard part. Salt and pepper to taste. Thin with cream or clam liquor if too thick. Strain when hot. MRS. WALTER PARKER.

CREAM OF CARROT SOUP

1½ cups carrots, cooked or strained
2 cups water
1½ cups milk
2 tablespoons butter
2 tablespoons flour

Cook enough small new carrots in salted, boiling water to make 1½ cups when pressed through sieve. Add 2 cups of the water in which they were boiled. Make a white sauce with 1½ cups of milk thickened with butter and flour. Cook eight minutes. Add to the carrot pulp and water, then add ½ cup hot cream and serve with croutons. MRS. C. M. WILLIAMS.

CORN SOUP

1 pint milk
1 pint corn
1 tablespoonful butter
½ teaspoonful salt
½ saltspoonful pepper
1 teaspoonful flour

Cook corn in milk 15 minutes, add salt and pepper. Thicken with flour and butter cooked together. Serve very hot. Can be made of canned corn. MRS. NEWHALL.

GREEN PEA SOUP

2½ cups green peas
1 small onion
White stock
Mint
Parsley
Soda

Take peas, onion, a few sprigs of mint, a little parsley and a pinch of soda. Cover with water and boil until the peas are very soft, then pass through a sieve. Put the purée in a saucepan and thin with white stock. Heat thoroughly and put tiny squares of bacon, fried crisp, in the soup just before serving.

MRS. CHARLES M. WILLIAMS.

LIMA BEAN PURÉE

1½ cups Lima beans
1 teaspoon salt
1 tablespoon chopped parsley
¼ cup butter
1 teaspoon onion juice
Paprika, cream

Soak dried Lima beans over night, covered with cold water. In the morning drain, rinse, and cook in boiling water for about three hours until tender, adding more boiling water when necessary and the salt at last of cooking. When tender mash through sieve. Add butter and a little hot cream, then add remainder of seasoning. Beat the mixture until light and serve very hot.

MRS. F. C. CHURCH.

LOBSTER SOUP No. 1

1 tablespoon butter
1 tablespoon flour
Salt, pepper
1 pint milk
2 small lobsters
Onion juice

Cream butter and flour, cook until smooth. Add milk, salt and pepper to taste, and a few drops of onion juice. Cut up lobster meat in small pieces and add to soup and heat. A cup of cream is an improvement. MISS MARION KEYES.

LOBSTER SOUP No. 2

4 small lobsters
4 common crackers
Pepper, salt
2 qts. milk or
1 qt. milk, 1 qt. chicken stock
Piece of butter

Chop lobster meat fine, and fry in butter with crackers broken up, for about a half-hour, cooking slowly on back of stove. Scald milk, or milk and chicken stock, which is much better. Add lobster meat and crackers. Season with salt, pepper and piece of butter. Serve hot.

MRS. HENRY M. BACON.

OYSTER BISQUE

2 yolks eggs
1 qt. oysters
1½ qts. water
2 sprigs parsley
½ cup raw rice
1 teaspoon salt
1 cup cream
1 cup canned peas
2 stalks celery
2 slices onion
2 cloves, 1 bay leaf
1 pint milk
⅛ teaspoon nutmeg
⅛ teaspoon cayenne pepper

Parboil oysters, strain; chop oysters and to the liquor add celery, onion, cloves, bay leaf, rice, milk and chopped oysters. Simmer gently one and a quarter hours. Press through sieve, add salt, nutmeg, cayenne pepper and egg yolks mixed with cream. Peas may be added or not as preferred.

MRS. EDWARD T. ROWELL.

ONION STEW

4 or 5 medium sized onions 1 qt. rich milk

Cut up onions and cover well with boiling water. Cook as fast as possible, that the onions may not discolor. Let the water nearly all boil away. Add milk, and season with butter, pepper and salt, as for oyster stew. Serve with oysterettes.

Mrs. Burton H. Wiggin.

MARIGOLE SOUP

1 pint stock or
1 pint water
1 teaspoon beef extract
Thyme, summer savory
Sweet marjoram
Sprig parsley
1 tablespoon butter
½ teaspoon kitchen bouquet
1 teaspoon Tarragon vinegar
1 pint tomatoes
4 cloves
4 peppercorns
Slice onion
Saltspoon celery seed
Half a bay leaf
1 tablespoon flour
½ teaspoon Worcestershire sauce
Drop of Tobasco

To stock or dissolved beef extract add tomatoes, cloves, peppercorns, onion, herbs, celery seed and parsley; boil half an hour, and thicken with flour browned in butter. Strain, return to fire and add remainder of seasoning. Salt to taste.

Miss Lancaster.

SQUASH SOUP

¾ cup cooked squash
2 tablespoons butter
1 teaspoon salt
Pepper and few drops onion juice
1 qt. milk
2 tablespoons flour
¼ teaspoon celery salt

Rub squash through sieve before measuring. Scald milk with onion and add to squash. Thicken with butter and flour. Add seasoning.

Mrs. S. K. Dexter.

TOMATO SOUP

1 qt. canned tomatoes
1 Spanish onion
2 oz. tapioca
Salt, pepper and sugar
1 qt. light stock or
1 tablespoon beef extract
2 oz. butter

Cook tomatoes, stock or beef extract, onion and seasoning. Add tapioca and butter and cook slowly for one hour. Strain through a fine sieve and serve. MRS. DANA BARTLETT.

WHITE SOUP

3 lbs. veal
2 qts. water
Salt
1 pint fine bread crumbs
1 pint cream or milk
White pepper

Cook veal in water three hours, seasoning with salt and very lightly, with white pepper. Strain, and stir into liquid the bread crumbs, which should be very white and fine. Cook slowly ½ hour longer, add cream or milk. Serve very hot in bouillon cups. MRS. CHARLES M. WILLIAMS.

WHITE VEGETABLE SOUP

⅓ cup butter
½ cup white cabbage
2 onions
1 qt. boiling water
2 tablespoons chopped parsley
½ cup celery
⅓ cup carrots
¾ cup stale bread crumbs
1 pint hot milk

Cut celery, cabbage and carrots into dice. Slice onions and cook these vegetables in the butter for ten minutes. Then add bread crumbs and boiling water and cook until vegetables are soft. Then add hot milk and parsley and serve at once.

MRS. H. M. THOMPSON.

BOUILLON

1 cabbage
1 head celery
2 turnips
Shin of beef
1 teaspoon celery salt
1 teaspoon dry poultry dressing
1 bunch parsley
4 onions
3 carrots
Slice veal
½ teaspoon curry
Salt and pepper

Chop cabbage, celery, parsley, turnips and carrots and put into kettle with 6 qts. of water and boil gently for 6 hours. Strain and put away till next day. Then add beef and veal and **simmer** for 6 hours. Then add seasoning. Strain through a fine sieve or napkin and when cold remove fat. This makes a rich, dark bouillon. MRS. H. M. THOMPSON.

Fish

BAKED FISH

3 lbs. fish
¼ cup butter
Lemon, salt, pepper
Parsley
Yolks 2 eggs
2 tablespoons onion
2 tablespoons piccalilli

Select a firm, white fish, split down back and remove bone. Place in a buttered pan. Pour over it dressing made of butter creamed, eggs, chopped onion, piccalilli and seasoning. Bake about thirty minutes in a hot oven, basting with the dressing which will fall into the pan. Mrs. E. K. Humphrey.

MOULDED FISH

1 lb. halibut
Yolk 1 egg
⅔ teaspoon cornstarch
⅔ cup milk
1¼ teaspoons salt
¼ teaspoon pepper
Cayenne
⅓ cup cream

Chop fish very fine before cooking. Add salt, pepper, cornstarch and beaten yolk of egg. Beat thoroughly and add milk gradually. Beat cream until stiff and fold into mixture. Pour into buttered mould and bake in pan of hot water 20 minutes. Serve around it a white sauce. Mrs. C. C. Baron.

PANNED HADDIE

Lay the fish in a roasting pan, skin side up, and put in a hot oven for ten minutes. Remove the skin, which will slip off easily while hot; butter the fish and return to oven. Bake until light brown, basting often with hot water. Serve with egg sauce.

Helen S. Parent.

BAKED HALIBUT

2 slices halibut
1 pint oysters
Salt pork
Butter, pepper, lemon juice

Place slices of salt pork in a baking pan; then a slice of halibut; cover with ½ the oysters, season with salt, pepper and lemon juice. Repeat with halibut, oysters and seasoning, adding slices of salt pork on top. Bake about one hour basting often. When done remove pork on the top and cover with buttered crumbs. Brown quickly and serve with Hollandaise Sauce.

Mrs. E. C. Pettingell.

MEDALLIONS OF HALIBUT

2 lbs. halibut
Onion, carrot, butter
¼ cup butter
½ teaspoon salt
½ cup cream
½ lemon
2 cups water
¼ cup flour
Paprika
3 cloves

The halibut should be cut ¾ inch thick. Remove skin and bones; season with juice of lemon. This should make eight medallions. Pile one upon another with a slice of onion between, and leave while preparing stock. For stock, take bones and trimmings, a few slices of carrot, ½ onion, into which 3 cloves have been pressed, add water and simmer one hour. Spread medallions in baking dish with onion if desired; put 1 tablespoon butter on each, and add a cup of fish stock, which has been seasoned with salt and pepper. Bake 20 minutes, basting occasionally. For Sauce melt butter, flour, few grains paprika and ½ teaspoon salt. Strain and add remaining fish stock. Add cream. Remove fish to serving dish, pour on sauce, and garnish with hard-boiled eggs.

Mrs. Harry Raynes.

TURBANS OF HALIBUT

2 slices halibut less than ½ inch thick.

Cut into eight turbans or fillets, removing skin and bones. Roll each in oil or butter; season with salt, pepper, onion and lemon juice. Beginning at widest end roll fillets and fasten with

a wooden toothpick. Bake in a hot oven 20 minutes, basting two or three times. Arrange in a circle on a hot platter and fill in the centre with a potato-ball sauce.

Mrs. S. K. Dexter.

DEVILLED LOBSTERS

2 tablespoons butter
2 tablespoons flour
2 cups milk
3 Boston crackers, rolled
2 cups lobsters, cut up
Juice 1 lemon
2 hard-boiled eggs, chopped
Pepper and salt to taste

Make cream sauce with butter, flour and milk. Mix sauce with lobster, lemon, eggs and seasoning. Fill shells, smooth tops, and sprinkle with sifted crumbs. Brown in quick oven 10 minutes.

Miss Mary Shattuck.

ESCALOPED OYSTERS No. 1

1 qt. oysters
4 eggs
About 1 pint milk
¼ cup of butter
4 to 6 crackers
2 tablespoons flour
½ pint boiling water
Pepper and salt to taste

Stir all together; bake until it rises like a custard or about an hour.

Mrs. G. W. Harris.

ESCALOPED OYSTERS No. 2

6 crackers
1 qt. oysters
2 eggs
Butter size of an egg

Roll crackers; add beaten eggs and stir in oysters. Put in frying pan with butter; moisten with oyster liquor and water. Salt to taste. Heat and mix thoroughly, put in buttered pudding dish and bake from ½ to 1 hour.

Mrs. Burton H. Wiggin.

OYSTER CAKES

Drain the liquor from oysters, chop fine, then add liquor, salt, and pepper and 1 egg well-beaten. Add enough rolled cracker crumbs to make into cakes one inch thick. Fry in butter and serve hot. MISS MARY SHATTUCK.

BAKED SALMON

Salmon or halibut
1 onion chopped
Butter
1 qt. sliced tomatoes
Bit of chopped pepper
Bread crumbs

Lay fish in baking pan and pour over it tomatoes, pepper, onion, and season with salt to taste. Cover the fish with bread crumbs and plenty of butter cut into bits. Bake in a moderate oven. MRS. C. M. WILLIAMS.

SALMON LOAF

1 lb. can salmon
4 eggs
½ tablespoon chopped parsley
Pepper
¼ cup butter
½ cup bread crumbs
½ teaspoon salt

Drain the fish from liquor and chop fine, removing small bones. Add eggs well-beaten, butter, bread crumbs, salt, pepper, and parsley. Stir all together thoroughly and put in a buttered mould. Steam one hour, then place on a hot platter and serve with a cream sauce. Garnish with parsley.

HELEN S. PARENT.

SALMON CROQUETTES

1 can salmon (small)
¼ teaspoon pepper
1 teaspoon parsley
Yolk of 1 egg
3 cups mashed potatoes
½ teaspoon salt
1 tablespoon butter
Crumbs

Mix together, shape, roll in crumbs, then egg and crumbs; fry in deep fat. MRS. G. C. BROCK.

GRILLED SARDINES À LA WHISTLER

1 large box P. & C. sardines
6 tablespoons tomato catsup
2 tablespoons Worcestershire sauce

Also oil to keep mixture from drying in cooking.

Mrs. Harry Reade.

CREAMED SHRIMPS

2 cans shrimps
1 cup boiled rice
1 cup cream
2 tablespoons butter
1 onion grated
Cayenne

Melt butter; add onion, rice, cream and shrimps. Cayenne to taste. Stir until hot and simmer 5 minutes.

Helen M. Lambert.

TIMBALES

1 cup raw fish
4 eggs
1 cup whipped cream
Paprika
¼ cup almonds
1 teaspoon salt
Few drops onion juice
Few drops lemon juice

Chop fish and press through sieve. Add onion juice, lemon juice, salt, and mix well. Chop almonds fine, add whipped cream and whites of eggs beaten stiff.

Fill buttered timbals; place in pan of hot water. Bake from 10 to 15 minutes. Serve with cucumber sauce.

Elizabeth Ranlett.

FRIED SCALLOPS

Drain thoroughly, laying them in a sieve—when dry—dip in salted milk and then roll in cracker crumbs adding ¼ cup of flour to the crumbs. Fry about 4 minutes in very hot fat and drain on brown paper. Mrs. H. M. Thompson.

Meats

BEEF CANNELON No. 1

1 lb. round or tough end of sirloin steak
1 saltspoon pepper
1 tablespoon butter
1 cup water
½ cup stale bread crumbs
1 level teaspoon salt
1 tablespoon chopped parsley
1 egg

Put meat through meat chopper and add bread crumbs, salt, pepper and parsley.

Add eggs without beating; mix thoroughly and form into a roll six or seven inches long. Wrap in greased paper, put into pan, adding butter and water. Bake in a quick oven 30 minutes, basting over paper once or twice. When done remove paper and place in centre of a hot platter.

Add two level tablespoons flour to fat in pan, mix and add half a pint stock or water, season with kitchen bouquet, salt and pepper. When boiling strain over roll and serve.

Bertha M. Abbott.

BEEF CANNELON No. 2

1½ lbs. hamburg steak
½ lb. fresh lean pork
1 small onion
Salt, pepper, a little sage
2 eggs
3 crackers
½ cup milk

Chop meat and pork together; add eggs well-beaten. Mix thoroughly with the other ingredients and bake ¾ of an hour. Good hot or cold.

Marion C. Barton.

COLD MEAT RELISH

1 pint chopped meat
1 pint tomatoes
1 pint boiled macaroni
1 coffee cup bread crumbs
1 onion
Butter, salt, pepper

Fry onion in butter till brown. Put layer of macaroni, then tomatoes, then meat; cover with crumbs, season, and spread with bits of butter, pouring onion over all.

If you have gravy, use it. Bake till brown.

Mrs. E. M. Tucke.

CECILS

2 cups cold meat
1 tablespoon butter
1 teaspoon onion juice
1 teaspoon salt
Yolks 2 eggs
2 tablespoons bread crumbs
1 cup milk
Nutmeg, pepper

Put all together in frying pan. Stir over fire until thoroughly hot. Turn out to cool. When cool form into balls, dip in egg, then crumbs. Fry in basket in deep fat. Serve with Bechamel sauce.

Mrs. C. O. Wilson.

CREAMED CHICKEN

4 or 5 lbs. chicken
1 can mushrooms
Salt, pepper, celery salt, onion juice
4 coffee cups thin cream
4 tablespoons butter
5 tablespoons flour

Steam fowl until tender. When cold cut in dice as for salad. Heat cream in double boiler. Mix flour and butter, add to milk and stir quickly until it thickens. Season with salt, pepper, onion and celery. Mix well with chicken and mushrooms sliced. Place in baking dish, cover with bread crumbs well moistened with melted butter. Bake half an hour.

Mrs. H. C. Fuller.

CHICKEN TIMBALES

1 chicken
1 cup cream
¼ teaspoon white pepper
Whites 2 eggs
½ teaspoon salt

Pass the breast of chicken through a meat chopper five or six times. Stir in the whites of eggs and cream a little at a time. Season with salt and pepper. Turn mixture into buttered moulds, set them in pan of hot water and bake about twenty minutes. Serve with mushroom sauce. Mrs. F. C. Church.

CHICKEN PORTUGUESE

1 chicken
4 oz. butter
1 cup soup stock
2 tomatoes
2 onions
2 carrots
½ head celery
2 bell-peppers

Into the bottom of a casserole, put a piece of pork rind. On this stand the chicken, which should be trussed as for roasting. Season with salt, cayenne, and a few drops of kitchen bouquet. Then add vegetables, chopped fine; remove seeds from peppers and skin and slice tomatoes. Cover the casserole and cook quickly for forty minutes. From time to time baste the chicken with the gravy. If preferred add tomatoes and cook thirty minutes more. The last half-hour cook slowly. Serve in casserole.

Mrs. Dana Bartlett.

FRENCH FRICASSEE

1 large chicken
1 onion
3 eggs
½ lb. butter
1 qt. milk
Salt, pepper, flour

Cut up chicken, wash and wipe dry. Put butter in spider, cut up onion and fry brown; put in chicken and brown.

Put chicken in kettle, pour over enough boiling water to cover. When tender add milk, salt and pepper to taste. Flour to thicken to consistency of cream. Beat eggs and stir in the last thing. Very nice. Mrs. C. H. Kimball.

CHICKEN OR VEAL CROQUETTES

½ cup milk
1 pint chopped meat
Butter, salt, pepper
2 tablespoons flour
1 slice onion, chopped
Celery salt

Thicken milk with flour, then add meat, onion, melted butter and seasoning. Let stand until very cold. Shape into croquettes, dip in egg and cracker crumbs and fry in deep fat.

Julia T. Pevey.

CREAMED TURKEY

(A LA WHISTLER)

White meat from 10 lb. turkey
Pepper and salt
½ pint cream
½ lb. butter
¼ lb. fresh dairy cheese

Chop turkey very fine. Make a sauce of cream, butter and cheese; salt and pepper to taste. Cook slowly and drop in hashed turkey when it boils.

Mrs. Harry Reade.

LEFT-OVERS

1 pint thin sliced cold meat
1 teaspoon salt
1 tablespoon curry powder
½ tablespoon lemon juice
3 tablespoons flour
1 blade of mace
½ cup almond milk
1 onion
1 clove garlic
¼ cup butter
1 cup stock
Scant ½ teaspoon salt
1 tablespoon currant jelly

Free meat from skin, fat and bone. Season with teaspoon salt and a dash of pepper.

Sauté onion and garlic cut fine in butter, add remainder of salt, curry, flour, stock and mace. Simmer ten minutes; add almond milk hot, currant jelly, and lemon juice.

Strain over slices of meat; reheat over hot water and serve on a platter with a border of Turkish Pilaf.

Mrs. F. C. Church.

LEG OF LAMB BOILED

Have it boned. Wipe meat and place in a kettle. Cover with boiling water, and bring quickly to boiling point; boil five minutes, then skin.

Set on back of range and simmer until meat is tender. When half-done, add 1 tablespoonful salt. Serve with boiled rice and white sauce. MRS. WALTER PARKER.

MOCK TERRAPIN

2 cups cooked liver
2 tablespoons butter
1 cup mushrooms or
1 cup olives
3 hard-boiled eggs
1 cup stock
1 teaspoon lemon juice
¼ teaspoon each, salt, paprika, kitchen bouquet, mustard

Cut liver into cubes. Rub yolks of eggs smooth with butter and seasoning. Add liver and stock and cook for five minutes, slowly. Add mushrooms or olives, chopped, and then lemon juice. Place on a hot dish, garnish with rings cut from whites of eggs. HELEN S. PARENT.

VEAL COLLOPS EN CASSEROLE

1½ lbs. veal
¼ cup butter
2 shallots or slice of onion
Salt, pepper
Salt pork
8 mushrooms
2 tablespoons flour
½ cup sherry or cream
½ cup stock

Have meat cut in slices from leg ¾ of an inch thick. Cut into cubes, and draw into each cube two lardoons of fat salt pork. Melt butter in frying pan, and brown the meat lightly over a quick fire. Turn into a casserole, and add boiling water or stock sufficient to cover the meat. Cover casserole and cook in the oven about an hour and a half. When the meat has been cooking an hour sauté caps of mushrooms in a little melted butter; sauté also the skins and peelings of the mushrooms and

onions chopped fine. Sprinkle over these flour, stir until blended, then add sherry and stock. Stir until boiling, then add to casserole. Season to taste.

Cover close and let cook slowly until the meat is very tender. It will probably take about half an hour. Serve from the casserole.

The sherry may be omitted and cream used in its place.

Mrs. F. C. Church.

VEAL LOAF

3 lbs. lean veal
2 eggs
3 teaspoons salt
¼ lb. fat salt pork
1 cup cracker crumbs
3 teaspoons pepper

Chop meat and pork fine. Add beaten eggs and crumbs with seasoning. Press hard in a pan and bake 1½ hours.

Miss S. L. D. Watson.

BOILED HAM

(virginia style)

Soak the ham over night. Boil until tender, then cover with a paste of brown sugar ¾ of an inch thick, pour a cup of sherry wine over the ham. Place in oven and baste frequently with liquor in the pan. Roast the ham about ¾ of an hour.

Mrs. G. L. Richardson.

SPANISH HAM

1 slice ham
1 can tomatoes
Small piece butter
2 tablespoons onion, chopped
2 tablespoons green peppers, chopped

Spread onion, peppers and butter on ham, pour tomatoes over all, and bake ¾ of an hour.

Abbie A. Gates.

BENGAL CURRY

1 lb. beef or lamb	1 qt. stock
2 onions	1 small carrot
1 apple	1 doz. raisins
1 lemon	1 teaspoon curry
2 oz. flour	1 teaspoon chutney
Boiled rice	Salt, pepper

Cut meat into small pieces, sprinkle with curry powder, roll in crumbs and fry brown in deep fat. Remove and put in saucepan with stock. Slice the onions and carrot and fry a delicate brown and add to the meat, with the apple sliced and the raisins.

Simmer all gently 3 hours, then add juice of lemon, curry, flour and chutney. Serve with border of boiled rice.

Mrs. H. M. Thompson.

BARBECUED HAM

⅓ cup vinegar	1 teaspoon made mustard
1 tablespoon sugar	Slices boiled ham

Have ham cut in rather thin slices. Fry them quickly in a hot spider, turning, and only slightly color. Transfer to hot platter. Pour into spider the vinegar, mustard and sugar, mix well; when boiling hot, pour over ham and serve at once.

Mrs. H. M. Thompson.

Sauces

MEAT AND FISH SAUCES

BECHAMEL SAUCE

1 tablespoon butter
1 tablespoon flour
Yolk 1 egg
1 gill stock
1 gill cream
Pepper, salt

Melt butter; add flour, mix until smooth; add stock and cream. Stir until it boils; add seasoning and yolk of egg well-beaten.

Mrs. C. O. Wilson.

BEARNAISE SAUCE

¼ cup Tarragon vinegar
½ cup butter
¼ teaspoon salt
1 teaspoon chopped parsley
1 small onion, sliced
Yolks 3 eggs
Scant cup hot water
Dash paprika

Boil onion and vinegar together until vinegar is reduced one-half. Strain and cool. Cream butter, add yolks of eggs, salt and paprika. Beat well, add vinegar, then hot water. Cook in a double boiler until consistency of boiled custard; add parsley.

Miss Maud Lancaster.

CUCUMBER SAUCE

Grate 2 cucumbers to a pulp, add speck of cayenne, 6 drops onion juice, 2 tablespoons vinegar, pinch of salt, mix together.

Elizabeth Ranlett.

HOLLANDAISE SAUCE

½ cup butter
Yolks of 2 eggs
Juice of ½ lemon
1 tablespoon salt
¼ tablespoon cayenne

Cream the butter, add yolks of eggs, beating in one at a time, add juice of lemon, salt and pepper. Just before serving, add ½ cup boiling water and place the bowl in a saucepan of boiling water. Stir until it thickens. Mrs. E. C. Pettingell.

MUSHROOM SAUCE

2 tablespoons butter
2 tablespoons flour
Yolk 1 egg
½ can mushrooms
¼ teaspoon salt
½ cup chicken stock
½ cup cream
Pepper

Melt butter, add flour, salt, pepper, stock and cream. Mix well and add yolk well-beaten and mushrooms. Let stand over hot water five minutes. Mrs. F. C. Church.

WHITE SAUCE

4 tablespoons butter
4 tablespoons flour
½ teaspoon salt
1 cup milk
1 cup lamb stock

Mix, and add 2 hard-boiled eggs, cut in slices.

Mrs. W. L. Parker.

Sauces for Puddings

CANARY SAUCE

1 cup boiling water
1 tablespoon butter
Vanilla, wine, or lemon
1 teaspoon cornstarch
3 tablespoons sugar

To boiling water add cornstarch dissolved in a little cold water. Cook five minutes and then pour over butter and sugar, which have been beaten to a cream. Cook a few minutes. Just before serving, flavor with vanilla, wine or lemon juice.

Miss E. F. Sanford.

FOAMY SAUCE

¾ cup sugar
4 tablespoons milk
Wine or vanilla
Yolk 1 egg
White 1 egg

Drop yolk on sugar and mix. Add milk and beat over hot water, stirring occasionally. When ready to serve, beat white of egg stiff. Beat heated mixture, add flavoring, add beaten white and continue beating.

Miss Helen Noyes.

PUDDING SAUCE No. 1

⅓ cup butter
⅔ cup sugar
⅔ cup boiling water
Flavor with vanilla or brandy
1 tablespoon flour
½ cup cream
1 cup sugar

Work butter and ⅔ cup sugar to a cream. Mix flour with a little cold water and pour on boiling water and boil a little. Pour this over butter and sugar. Whip cream and beat in cup

of sugar. Mix with rest of ingredients and flavor with vanilla or brandy. Serve with plum pudding.

Mrs. Franklin Nourse.

CHOCOLATE SAUCE No. 2

1 cup sugar
Cream of tartar
¼ teaspoon vanilla
½ cup water
1½ squares chocolate

Boil water and sugar; add a few grains of cream of tartar until of the consistency of a thin syrup. Melt chocolate and pour on hot syrup gradually. Cool slightly and add flavoring.

Mrs. W. L. Parker.

SAUCE No. 3

½ cup butter
¼ cup cream or milk
4 tablespoons cream, extra
1 cup powdered sugar
4 tablespoons sherry or
1 teaspoon lemon or vanilla

Beat butter to a cream. Add sugar, gradually beating all the while. When light and creamy add the wine slowly, then the cream, a little at a time. When all is beaten smooth, place the bowl in a basin of hot water and stir until the sauce is smooth and creamy. No longer. It will take only a few minutes. This is a delicious sauce and if well-beaten and not kept over hot water too long will be white and foamy all through. If lemon or vanilla is used in place of wine, add the 4 extra tablespoons of cream.

Mrs. Walter Coburn.

SAUCE No. 4

2 eggs
2 tablespoons milk
1 cup sugar
½ teaspoon vanilla

Beat eggs very light. Add other ingredients and beat from 10 to 15 minutes.

Abbie A. Gates.

SAUCE No. 5

1 cup confectioners, sugar — 2 eggs
1 tablespoon hot milk — Vanilla

Beat eggs and sugar together; add hot milk; heat—add vanilla. ALICE L. PEVEY.

SAUCE No. 6

Butter size of egg — 1 tablespoon flour
Nearly 1 pint water — ½ cup sugar
1 egg — Vanilla

Melt butter and stir in flour. Add water and boil. Then add sugar and egg well-beaten. Flavor.

MRS. FRED MAXWELL.

SAUCE No. 7

1 cup powdered sugar — 4 tablespoons cream
½ cup butter — Vanilla

Cream butter and sugar; place over dish of hot water; add cream and vanilla. MRS. CHAS. E. HOWE.

SAUCE No. 8

1 cup confectioners' sugar — 1 egg
Butter size of walnut — ½ cup cream
Vanilla

Mix sugar, butter and egg, well-beaten. Whip cream and add with vanilla just before serving. MRS. A. H. MORTON.

SAUCE No. 9

1 cup sugar — 1 egg
½ cup butter — Nutmeg

Beat sugar and butter to a froth. Beat yolk and white of egg separately and stir in lightly. Flavor with nutmeg, sprinkle on surface. ELIZABETH T. LAMERE.

SAUCE No. 10

Piece butter
3 tablespoons cream
½ cup sugar
¼ cup sherry

Cream butter and sugar and beat well; add cream and sherry. Put over a kettle of hot water to cook a little.

SARAH C. FISKE.

SAUCE No. 11

1 cup hot water
1 tablespoon flour
Vanilla
¾ cup sugar
Butter size of an egg

Sift sugar and flour together. Bring water to a boil and add sugar and flour. Cook until it thickens, add butter and flavoring.

SARAH C. FISKE.

Vegetables

ANTIGONISH

1 qt. stewed tomatoes
½ teaspoon curry powder
6 eggs
Butter, salt, pepper

Put tomatoes in double boiler to heat. Drop from the shell the 6 eggs, one at a time, stirring constantly. Cook five or ten minutes until it thickens. Remove to back of stove and season with butter, salt and pepper to taste. Serve on slices of toast or soda crackers. Mrs. C. I. Bowers.

CELERY WITH CREAM SAUCE

Scrape the tender white plant of a head of celery; cut into small pieces; put in boiling water and cook slowly for half an hour. Season with salt. Drain off water; add half pint cream and serve. Caroline A. Durant.

ESCALOPED CORN

3 coffee cups bread crumbs
1 qt. milk (scant)
Butter
1 can corn
1 egg
Salt, pepper

Butter large china dish, sprinkle over bottom 1 cup bread crumbs. Spread on these ½ can corn, season with salt, pepper and pieces of butter. Add second cup crumbs and remainder of corn and season as before. Add third cup of crumbs and add more butter, pepper and salt. Beat egg well, add to milk and pour over the whole and bake twenty minutes in a hot oven.

Good supper dish. Mrs. John P. Horner.

ESCALOPED CORN

One can of corn, one box of Uneeda Biscuits. Put in dish a layer of corn, cracker crumbs, salt, pepper and butter; pour on a little milk and repeat until dish is full with cracker crumbs, on top with pieces of butter. Bake about three-quarters of an hour. MRS. PULLEN.

BAKED EGGPLANT

1 good sized eggplant
1 tablespoon parsley
Crumbs
2 grated onions
2 tablespoons butter

Peel eggplant and cut into inch pieces. Put into a saucepan with more than a gill of boiling water. Simmer until tender, about 15 minutes, but not until entirely cooked. Turn out, drain as dry as possible, pressing out the water. Meanwhile fry onion in a little butter. Stir into eggplant with parsley, butter and salt and pepper to taste. Put into baking dish, cover with crumbs and bake about 20 minutes.

STUFFED ONIONS

Onions
¼ teaspoon salt
¼ cup soft bread crumbs
Chestnuts
Chopped veal or chicken
Spoonful chopped parsley
¼ cup butter
Pepper

Parboil onions for one hour. Cut off tops and scoop out insides. Chop part taken out very fine, and mix thoroughly with equal parts cold cooked veal or chicken, also chopped fine. Add salt, half as much pepper, parsley, crumbs and butter. Put a spoonful of the mixture into each hollow onion, adding to each a French chestnut and 3 or 4 native chestnuts that have been shelled, blanched and boiled until tender. Finish filling onions with prepared mixture. Bake slowly for an hour, basting 3 or 4 times with butter melted in hot water. About 15 minutes before serving, sprinkle tops with buttered cracker crumbs and brown in the oven. MRS. F. C. CHURCH.

POTATO BALLS

1 pint potato balls
1 tablespoon butter
1 tablespoon lemon juice
½ teaspoon salt
1 cup milk
Yolk of 1 egg
1 tablespoon parsley
Paprika

Boil potato balls in salted water about 10 minutes, drain, add milk. Cream butter, add egg and then beat well into milk. Season with salt, paprika, lemon juice and parsley. Cook until milk is partly absorbed and then stir pototoes in quickly.

Mrs. S. K. Dexter.

TURKISH PILAF

1½ cups stock
1 cup rice
½ cup butter
1 cup tomato
½ teaspoon salt

Stew and strain tomato, add stock and bring to boiling point. Wash rice carefully, add with salt to stock and tomato. Cook until liquor is absorbed, stirring lightly with a fork. Add butter and cook over hot water until tender. Remove cover and stir with a fork, before serving. Mrs. F. C. Church.

TOMATO JELLY

2 cups tomatoes
1 bay leaf
½ teaspoon thyme
¼ teaspoon pepper
½ oz. gelatine
3 cloves
1 slice onion
1 teaspoon salt
1 teaspoon sugar
½ cup cold water

Soak gelatine in water. Boil tomatoes, spices and onions together until tomatoes are soft. Add gelatine and stir until it is dissolved. Mix with a salad dressing, mould, and serve surrounded with celery. Caroline A. Durant.

FRIED TOMATOES

1 lb. tomatoes
Beaten egg
½ pt. cream
Salted cracker dust

Peel and slice tomatoes; dip in egg and cracker. Place in ice box ½ hour before frying. Fry in butter on hot spider. Place on hot platter. Stir cream into butter left in spider. Heat well and pour over tomatoes. Miss Marion Keyes.

FRIED GREEN TOMATOES

Green tomatoes
Beaten egg
Crumbs
Butter
Lemon juice

Have large green tomatoes just on the point of ripening Wash and wipe and cut into rather thin slices. Dip in egg and crumbs, and fry until brown and tender. Make a sauce of melted butter, add a little lemon juice and pour over tomatoes just before sending them to the table. Mrs. S. J. Stone.

Salads

APPLE AND DATES

1 pint fruit { ¼ dates, ¾ apple | 2 tablespoons oil, 1 tablespoon lemon juice

Pare and core apples and cut into match like pieces. Cut dates into similar pieces, discarding seeds. Have one-fourth as much date as apple. Pour on the pint of fruit pieces, the olive oil, and turn over and over. Add lemon juice and turn mixture over and over again. Cover closely and let mixture stand in a cool place half an hour. If the salad then looks dry, add more oil and lemon juice, and when all the ingredients are evenly blended turn into a bowl lined with well-washed and dried lettuce leaves. Serve with bread and butter at luncheon or supper. Cream cheese is good with this dish.

Mrs. F. C. Church.

BANANA SALAD

Ripe bananas — Mayonnaise dressing
Chopped nuts — Lettuce

Peel and scrape bananas; cut in halves across. Roll in Mayonnaise, then in walnuts or peanuts chopped very fine.

Arrange lettuce leaves cup shape, fill with bananas, and put Mayonnaise in spoonfuls over the whole. The bananas look like croquettes.

Miss Pettingell.

CABBAGE SALAD

½ pt. vinegar — 1 egg
½ small cabbage — ½ cup sugar
Butter, mustard — Salt, pepper, celery seed
Shred cabbage fine — Boil vinegar

Mix sugar, egg, salt, pepper and butter the size of a butternut. Stir into boiling vinegar, boil up, once and add 1 teaspoon

celery seed and 1 teaspoon white mustard seed, and pour hot over the chopped cabbage. Stand a couple of hours before serving. MRS. J. W. B. SHAW.

CABBAGE, NUT AND CELERY SALAD

1 head cabbage
2 cups shredded celery
Cream dressing
1 slice lemon
1½ cups nut meats
Parsley

Remove the centre from cabbage, trim the shell to stand evenly. Shred 1 cup of the centre fine and let stand in cold water until crisp. Stand shredded celery in water and add slice of lemon. When ready to serve, drain the cabbage and celery and dry in a cloth. Add pecan meats broken into pieces. Moisten with cream dressing and serve in the cabbage shell. Garnish with celery and parsley. Serve with cream dressing No. 1. ETTA W. MERRILL.

FRUIT SALAD

For the fruit use oranges, bananas and pineapple cut in small pieces and arranged on lettuce leaves. A few white grapes cut in halves, cherries or strawberries in season give a delicious flavor. English walnuts broken into small pieces, should be sprinkled over the fruit. Serve with cream dressing No. 2. MRS. E. M. STOCKS.

GRAPE FRUIT SALAD

1 grape fruit
Lettuce or greens
¼ cup nuts

Cut pulp of grape fruit into inch pieces, sprinkle with broken nut meats. Serve on lettuce or greens with Mayonnaise dressing. MISS IDA HOWE.

GREEN PEPPERS AND ONION SALAD

8 green peppers
Salt, pepper, French mustard
1 Bermuda onion
Olive oil, lemon juice

Chop peppers, after removing seeds, and onion very fine. Add other ingredients in right proportions and pack into an ice

case leaving until near freezing point. Serve on tender lettuce leaves, and place on top a garnish of olives cut into rings.

Miss A. M. Lawrence.

JELLIED VEGETABLE SALAD

2 tablespoons gelatine
1 cup boiling water
1 cup vinegar
1 cup chopped cabbage
¼ cup chopped red pepper (canned)
Salt
½ cup cold water
Juice ½ lemon
2 tablespoons sugar
2 cups chopped celery
A little chopped onion
Halves stuffed olives

Soak gelatine in cold water. Then add boiling water and other ingredients. Mould with lining of olives.

Mrs. E. W. Thompson.

PINEAPPLE SALAD

Can "Red Lily" Pineapple
Walnut meats

Place a section of the pineapple on light green lettuce leaves. Fill centre of fruit with broken walnut meat and serve with French dressing to which some of the pineapple juice has been added.

Harriet A. Cole.

STRING BEAN SALAD

2 qts. cooked string beans
⅓ cup vinegar
½ teaspoon mustard
Large piece butter

Drain beans after boiling. Dissolve mustard and butter in vinegar and pour over beans when warm, and mix well. Serve cold.

Mrs. Burton H. Wiggin.

STUFFED TOMATO SALAD

8 medium sized tomatoes
2 cupfuls celery or cucumbers
1 cup Mayonnaise
Lettuce, salt

Scald and peel tomatoes. Scrape out seeds and fill cavities heaping full of celery or cucumbers, cut in cubes, and mixed with Mayonnaise. Make nests of tender lettuce leaves, and put a tomato in each nest.

Mrs. G. E. Bicknell.

FRUIT SALAD

Serve cubes of orange, pineapple, bananas, a little celery, bits of sweet pepper, nuts, white grapes on lettuce leaves. Serve with Wine Salad Dressing. Miss Alice Parker.

ORANGE AND GRAPE SALAD

1 head lettuce 2 oranges
1 lb. white grapes

Cut grapes into halves, skin and take out seeds. Cut pulp of orange into small pieces. Make nests of lettuce leaves, fill with orange and grapes and pour over all French Dressing.

Mrs. H. M. Thompson.

Salad Dressings

CREAM DRESSING No. 1

½ tablespoon salt
½ tablespoon mustard
2½ tablespoons melted butter
¼ cup vinegar
¾ tablespoon sugar
1 egg slightly beaten
¾ cup of cream

Cook over hot water until mixture thickens. Strain and let cool.

ETTA W. MERRILL.

CREAM DRESSING No. 2

3 tablespoons vinegar
4 tablespoons sugar
1 cup whipped cream
Small piece butter
1 beaten egg

Melt sugar and butter in vinegar in double boiler. Stir in beaten egg. Cook until mixture thickens. Just before using add cream whipped stiff.

MRS. E. M. STOCKS.

CREAM DRESSING No. 3

2 eggs well-beaten
¼ cup vinegar
1 tablespoon butter
½ teaspoon mustard
1 level teaspoon salt
¼ level teaspoon pepper
6 level teaspoons sugar
1 cup cream

Mix well and over boiling water, stirring constantly until thick and smooth. When cold add cream, whipped.

MRS. C. C. BARON.

CREAM DRESSING No. 4

2 eggs well-beaten
3 tablespoons cream
4 tablespoons vinegar
Pinch cayenne
½ teaspoon salt
3 teaspoons sugar (scant)
1 teaspoon mustard

Add sugar, salt, mustard and cayenne to eggs. Add cream and vinegar and cook until it thickens in double boiler.

Miss Brabrooke.

WINE SALAD DRESSING

1 cup sugar
½ cup vinegar
¾ cup sweet wine
White of 1 egg

Boil vinegar and sugar slowly until it hairs. Add wine and boil again until it hairs. Beat white of egg to a stiff froth and pour mixture on egg, beating all the time, until of the consistency of Mayonnaise. Miss Alice Parker.

PARKER HOUSE DRESSING

2 eggs
1 teaspoon sugar
1 teaspoon salt
⅔ cup oil
⅓ cup vinegar
½ tablespoon mustard

Mix yolks of eggs, salt, sugar and mustard well together, add oil very slowly. When well-mixed add vinegar. Lastly add whites of eggs beaten to a froth. Cook over steam ten minutes, stirring constantly. Miss H. W. Wright.

MAYONNAISE DRESSING No. 1

⅔ teaspoon mustard
Yolks of 2 eggs
⅓ teaspoon salt
1 pint olive oil
⅓ cup vinegar and water

Add a few drops of vinegar to mustard to make a paste. Add yolks of eggs and mix with a wooden spoon. Add oil only a few drops at a time until it begins to thicken; beat until it will not drop from the spoon. Then add a little at a time the vinegar and water in which the salt has been dissolved. Add this until you have it the desired consistency. Mrs. Ellingwood.

MAYONNAISE DRESSING No. 2

½ teaspoon mustard
½ teaspoon salt
½ teaspoon sugar
½ white of one egg
Yolks of 2 eggs
2 tablespoons vinegar
½ pint of oil

Be sure eggs and oil are cold. Beat eggs, sugar and mustard together. Drop oil in drop by drop, beating all the time. After oil is all beaten in, add the vinegar then the reserved white of egg beaten stiff. Use a Dover egg beater.

Miss Mary Nesmith.

MAYONNAISE DRESSING No. 3

1 scant teaspoon salt
½ teaspoon mustard
1 saltspoon pepper
6 drops Tobasco
Yolks of 1 or 2 eggs
1 saltspoon paprika
Pinch cayenne
1 teaspoon onion juice
or 1 tablespoon chopped chives
oil, white wine or malt vinegar

If you wish a large amount of dressing take yolks of 2 eggs, if not, yolk of 1 egg. Put in a deep plate and with a fork stir in all the seasoning, except onion juice, if it is to be used in place of chives. When well-mixed add oil **very** gradually, stirring with fork all the time. When too thick to stir longer, add onion juice, then more oil until very thick again. Then add little vinegar. If the dressing is smooth and perfectly mixed you can add first oil, then vinegar, in larger quantities, until you have sufficient quantity of dressing, only making sure each is perfectly mixed before adding the next. Mrs. H. M. Thompson.

GERMAN SALAD DRESSING

1 teaspoon sugar
½ teaspoon salt
¼ teaspoon paprika
4 tablespoons oil
4 tablespoons vinegar
1 tablespoon chopped onion

Mix oil and seasoning, then add vinegar.

Mrs. W. L. Parker.

FRENCH SALAD DRESSING

Mix in proportion of 2 tablespoons oil to one of vinegar. Season generously with salt, pepper, cayenne, paprika, a little dry mustard, and three or four drops of Tobasco sauce. Mix these seasonings with oil, add either one teaspoon grated onion or 1 tablespoon finely chopped chives. Then add vinegar.

Mrs. H. M. Thompson.

Muffins, Teacakes, Etc.

SQUASH BISCUIT

1 pint squash boiled and sifted
1 cup sugar
1 yeast cake dissolved in ½ cup of water
⅔ cup butter and lard
½ teaspoon soda
½ teaspoon salt

Make very stiff at night with spoon. Cut down in morning. Let rise very light before and after placing in pans. Bake quickly.

MRS. FRED A. FOX.

CRUMPETS

1 cup molasses
1 cup sugar
½ cup butter melted
½ cup lard melted
1 cup milk
1 heaping teaspoon soda
1 cup chopped raisins
Spices of all kinds to taste

Mix with flour until stiff enough to **drop** from spoon.

MRS. SAMUEL C. HORN.

CHIPS

2 cups sugar
1 cup butter
⅔ cup milk
2 eggs
2 teaspoons cream tartar
1 teaspoon soda

Flour enough to roll very thin. ABBIE A. GATES.

CREAM SCONES

2 cups flour
2 eggs
4 tablespoons butter
3 teaspoons baking powder
1 teaspoon salt
⅓ cup thin cream

Sift flour, baking powder and salt together. Work in butter with tips of fingers. Mix well-beaten eggs and cream, then stir

into flour. Knead and roll into sheet ¾ inch thick. Cut into diamond shape, prick and brush with white of egg, slightly beaten, sprinkle with sugar. Bake in hot oven fifteen minutes.

Miss J. H. Earl.

JOHNNY CAKE

1 egg
1 cup pastry flour
½ cup corn meal
1 cup sour milk
1 tablespoon melted butter
⅓ cup sugar
1 teaspoon cream tartar
1 teaspoon saleratus
¼ teaspoon salt

Mix egg, sugar and butter together and add other ingredients.

Mrs. Burton H. Wiggin.

MARINERS' TEA CAKE

(served on battleship maine)

1 lb. flour
½ lb. butter
¼ lb. sugar
Yolks of four eggs
Grated rind of one lemon

Mix all together forming a paste. Roll ½ inch thick. Cut into 1½ inch squares. Varnish with yolk of egg. Sprinkle with powdered sugar and bake on plates powdered with flour. Recipe presented by Capt. Sigsbee to the wife of Col. Clendarin, U. S. A., on board Battleship Maine, in Key West Harbor, Jan., 1898.

Mrs. C. B. Abbott.

RUNAWAY TEA CAKES

1 pint flour
½ pint milk
1 egg
Little salt
2 tablespoons sugar
1 tablespoon (heaping) melted butter
2 teaspoons cream tartar
1 teaspoon soda

Bake in a quick oven.

Mrs. Joseph Barber.

NUT TEA CAKES

1 cup sugar
½ cup butter
½ cup milk
2 cups flour
2 eggs
½ cup chopped raisins
½ cup chopped nuts
½ teaspoon cinnamon and cloves
3 level teaspoons baking powder

Bake in small muffin rings and put half walnut on each cake.

Mrs. Ariel Kinney.

FLAKED RICE CAKES

1 egg
½ cup sugar
2 tablespoons butter
½ teaspoon salt
½ teaspoon baking powder
2 cups Cook's Flaked Rice

Cream butter, add sugar and egg beaten lightly. Mix and drop on bottom of pan in cakes, size of English walnut, and dust with sugar. Remove from pan quickly when baked.

Miss M. I. Howe.

PARKER HOUSE CORN CAKE

1 cup flour
1 cup corn meal
½ cup sugar
1 cup warm milk
1½ teaspoons cream tartar
1 teaspoon soda
½ teaspoon salt
1 beaten egg
Butter size of egg

Mix dry ingredients and sift. Melt butter in milk and add egg and sugar. Pour liquid mixture into dry mixture and beat well.

Bake in buttered pans or gem tins in a brisk oven.

Sarah G. Lambert.

ROLLED OAT GEMS

2 cups rolled oats
2 cups sour milk
2 cups flour
⅓ cup sugar
1 egg
½ teaspoon salt
2 teaspoons cream tartar
1 teaspoon soda

Soak rolled oats in milk over night. In the morning sift flour, sugar, salt, cream tartar and soda together and add with egg to rolled oats and milk. Bake in gem pans. Makes 1½ dozen.

Mrs. F. A. Tuttle.

SNOW GEMS

2 cups flour
1 cup milk
Whites of 2 eggs
1 tablespoon sugar
½ tablespoon butter
2 teaspoons baking powder
½ teaspoon salt

Sift flour, salt and baking powder four times. Cream butter and sugar with a little of the milk. Add whites of eggs well-beaten, remainder of milk, then flour. Bake in gem pans from 20 minutes to ½ hour. Makes 8 gems. May be baked in cups.

Miss Mary Shattuck.

GRAHAM MUFFINS

1 egg
2 cups graham meal
1 cup flour
2 tablespoons molasses
1 teaspoon soda
Little salt

Mix with sour milk into a thin batter. Mrs. L. K. Leach.

JERSEY MUFFINS

1 pint milk
1 or 2 eggs
1 tablespoon butter
1 teaspoon soda or 3 teaspoons baking powder
2 teaspoons cream tartar
1 small teaspoon salt

Stir quite stiff with flour. Bake 15 to 20 minutes in muffin irons or tins.

Sarah G. Lambert.

FRIED PUFFS

1 pint pastry flour
2 teaspoons baking powder
1 teaspoon butter
½ teaspoon salt

Mix and add water enough to make a paste stiff as pie crust. Roll out smooth, ¼ inch thick, and cut out with a large biscuit cutter. Fry in hot lard like doughnuts, turning with fritter turner or wire spoon to cook well on both sides. When cold, split and fill with prune or cranberry sauce or any kind of jelly. Dust with powdered sugar.

Mrs. E. F. Bennett.

ROLLS

1 cup milk
1 cup flour
½ teaspoon salt
5 tablespoons butter, melted
1 tablespoon sugar
½ yeast cake

Scald milk, add flour, salt and yeast cake dissolved in ⅓ cup of water. Let this batter rise then stir in butter and sugar and thicken with flour sufficient to knead. Rise again, then roll out and rise for third time. Bake in quick oven.

Mrs. J. B. Thomas.

RUSKS

1 egg
1 cup milk
½ cup sugar
1¾ cups flour
1 heaping teaspoon baking powder
Little salt

Bake in gem pans.

Mrs. F. W. Maxwell.

SNOWBALLS

1 pint milk
½ cup butter and lard
Scant ½ cup sugar
½ yeast cake
Little salt

Boil milk and when cool add butter and lard, salt, sugar, and yeast. Mix with flour enough to make a soft dough. Rise over night and in the morning mould and roll out thin as doughnuts. Cut round, fold with bit of butter spread between. Rise once more and bake in a quick oven. If you wish to serve at night, mix in the morning.

Mrs. Franklin Nourse.

RYE PANCAKES

1 egg
1 even teaspoon saleratus
1 cup rye meal
Little salt
4 tablespoons molasses
1 cup sour milk
1½ cups flour

Drop from a spoon into deep fat and fry.

Mrs. N. W. Peabody.

Bread

BARLEY BREAD

1 cup cooked barley
½ cup molasses
Pinch of salt
½ teaspoon soda
½ yeast cake
Flour

Cook the barley slowly all day. Add other ingredients and flour enough to mould without sticking to the board. Let it rise over night and in the morning mould into loaves or biscuit.

Miss Alice Parker.

BROWN BREAD No. 1

2 cups Indian meal
1 cup rye
1 cup flour
½ cup molasses
1 cup raisins, floured
1 teaspoon soda
1 teaspoon salt
1 cup sour milk
1¼ cups water

Mix and steam 3 hours.

Mrs. C. A. Bascom.

BROWN BREAD No. 2

1 pint corn meal
1 pint graham meal
1 cup molasses
1 pint sour milk or
1 pint sweet milk and 2 teaspoons cream tartar
1 teaspoon soda
1 teaspoon salt

If not moist enough add a little warm water. Steam 6 hours or longer.

Mrs. Burton H. Wiggin.

BROWN BREAD No. 3

1 cup Indian meal
2 cups rye meal
1 egg
Salt
1 cup molasses
1½ cups sour milk
1 teaspoon soda

Steam 4 hours.

Mrs. J. W. B. Shaw.

BROWN BREAD No. 4

2 cups sweet milk
1 cup sour milk
½ cup molasses
Pinch salt
1 cup graham or rye
2 cups Indian meal
1 teaspoon soda

Steam 3 hours.

Raisins improve it very much; but add 1 extra cup rye or graham if you use raisins. Mrs. Fred Fox.

BROWN BREAD No. 5

1 cup rye meal
1 cup graham meal
¾ cup molasses
Pinch salt
1 cup Indian meal
1 cup sour milk (a little cream improves it)
1 teaspoon soda in 1 cup boiling water

Mix thoroughly and steam 3 or 4 hours.

Sarah G. Lambert.

RYE BROWN BREAD

2 cups rye meal
1 cup flour
1 egg
7 tablespoons molasses
1 heaping teaspoon soda
Pinch salt

Mix soft with milk and steam 3 hours.

Mrs. Mary S. Cushing.

FORCE BROWN BREAD

1 cup corn meal
1 cup force
2 cups milk
¼ cup boiling water
1 cup graham flour
½ cup molasses
1 teaspoon soda
Salt

Dissolve soda in water. Mix thoroughly and steam 3 hours.

Mrs. C. S. Proctor.

AUNT ABBIE'S RYE BREAD

1 qt. flour
1 qt. rye meal
1 teaspoon salt
1 cup molasses
1 yeast cake

Milk enough to make a thick batter. Rise over night. Put in well-buttered pans in the morning, and rise again until ready to bake.

Miss Mary Nesmith.

MOTHER'S FRUIT BREAD

4½ cups graham flour
1½ cups white flour
1½ cups brown sugar
1 cup raisins
1 cup nut meats
2 teaspoons salt
2 tablespoons butter
1½ yeast cakes
1 qt. water

Put butter and brown sugar in hot water. Let cool, add other ingredients except white flour. Let rise over night, add white flour. Knead down; let rise once more. Put in pans; let rise third time and bake.

Mrs. H. M. Thompson.

ENTIRE WHEAT BREAD

5 cups entire wheat flour
2 cups warm water
¼ cup molasses
1 tablespoon butter
½ tablespoon salt
½ yeast cake

Mix and knead as white bread.

Sarah G. Lambert.

FLOUR BREAD

½ pint scalded milk
½ pint cold water
2 quarts bread flour
1 teaspoon salt
½ yeast cake
½ cup water
⅔ cup sugar
4 tablespoons lard

Dissolve yeast cake in water and melted lard in hot milk. Mix all thoroughly and rise over night. Stir it down in the morning and rise again. Then pour out on a board, cut fine with a knife, divide into four portions. Knead smoothly into eight balls and put two into each pan. Rise again until twice their bulk and then bake in a hot gas oven forty minutes, or until a delicate brown on all sides. Take from pan and cool on a board.

Mrs. E. F. Bennett.

NUT GRAHAM BREAD

1 small cup molasses and sugar together
3 teaspoons baking powder
¾ teaspoon salt
1 cup broken English walnuts
1 cup milk
2 cups graham flour
1 cup wheat flour
1 tablespoon shortening

Mrs. Arthur B. Merrill.

AUNT LUELLA'S GRAHAM BREAD

1 pint milk
1 pint water
½ yeast cake
10 cups graham flour
½ pint hot water
1 heaping teaspoon salt
1 tablespoon sugar
1 tablespoon molasses
2 heaping teaspoons soda
1 tablespoon melted lard
1 tablespoon melted butter

Mix all ingredients except soda, hot water, lard and butter. Rise over night. In the morning add the soda dissolved in hot water and the melted butter and lard. Rise 1 hour and 15 minutes in pans. Bake in a very slow oven 1½ hours.

Mrs. Samuel C. Horn.

OATMEAL BREAD No. 1

1 cup oatmeal, 1 qt. water } Boil 20 minutes
Butter size of an egg
2 qts. flour
1 cup molasses
1 teaspoon salt
½ yeast cake

Miss Gertrude Fox.

OATMEAL BREAD No. 2

1½ cups rolled oats
2 tablespoons lard
1 pint boiling water
½ cup molasses
1 teaspoon salt

Add to rolled oats the molasses, lard and salt, and pour over these the pint of boiling water. Let stand until lukewarm. Add yeast sufficient for two small loaves, and flour enough for rather a stiff dough. Let it rise over night. In the morning knead and put in pans and let rise again and bake.

M. L. Allen.

OATMEAL BREAD No. 3

3 cups boiling water
2 cups Quaker Oats
1 tablespoon salt
1 tablespoon lard
⅔ cup sugar
½ yeast cake in ½ cup water

Dissolve lard in the 3 cups boiling water, and pour over 2 cups Quaker Oats or common oatmeal; add sugar and salt and let stand until cool enough to add yeast, which has been dissolved in ½ cup water. Add flour enough to knead. Let rise over night. Stir down in the morning and knead into loaves. Let rise again and bake.

Mrs. E. F. Bennett.

Cake

ANGEL CAKE No. 1

Whites 7 eggs, well-beaten
1 cup sugar, sifted 6 times
Flavor with vanilla
⅔ cup flour and
1 teaspoon cream tartar
} Sifted 6 times

Mrs. George W. Miller.

ANGEL CAKE No. 2

Whites of 11 eggs
1 teaspoon vanilla
1 teaspoon cream tartar
1 cup of flour
1½ cups granulated sugar

Measure the cup of flour after sifting 4 times. Add cream of tartar and sift for the fifth time. Sift sugar. Beat whites of eggs to a stiff froth, add vanilla, then stir in sugar and flour lightly. Bake in a moderate oven 40 minutes. Set a pint dish of hot water in the oven. Do not butter or grease the pan. Cool by turning the pan upside down on a platter. This cake should be baked in a tin used for nothing else.

Mrs. L. K. Leach.

BRIDE'S CAKE

1½ cups sugar
1 cup milk
2½ cups flour
Butter size of an egg
2 eggs
½ teaspoon soda
1 teaspoon cream tartar

Cream butter and sugar with hands, and leave out white of one egg for icing.

ICING

1 cup powdered sugar
Butter size of an egg
1 teaspoon vanilla
} Cream with hands
White of egg well-beaten
Little salt

Mrs. Fred Fox.

CARAMEL CAKE

2 eggs
1 teaspoon cream tartar
½ teaspoon soda
2 cups flour
1 cup sugar
½ cup butter
½ cup milk

CARAMEL

⅔ cup milk
Butter size of an egg
2 cups sugar
Vanilla

Boil milk, sugar and butter ten minutes; cool; when partly cool, add vanilla. MRS. JOHN TRULL.

CHEAP DARK FRUIT CAKE

1 cup molasses
1 cup hot water
1 cup raisins, currants and citron mixed
½ teaspoon mace
½ teaspoon clove
1 tablespoon lard
1 pint flour
1 level teaspoon saleratus
1 teaspoon cinnamon
1 teaspoon ginger
1 teaspoon nutmeg

Mix the lard with the molasses and add hot water. Sift the flour with saleratus and spices and add to the liquid. Lastly add the cup of mixed fruit dusted with flour.

MRS. HENRY FAY.

CHERRY CAKES

½ cup butter
¼ cup white sugar
1 cup flour
½ cup brown sugar
2 eggs
Flavor with mace

Butter small tins. Sprinkle with chopped nuts. Cover bottom with cake mixture, put in candied cherries, then mixture again, then nuts. Frost with white frosting and garnish with cherries and angelica. MRS. G. C. BROCK.

CHILD'S CHRISTMAS CAKE

3 eggs
½ teaspoon lemon extract
¼ teaspoon salt
¾ level teaspoon soda
1½ level teaspoons cream tartar } or 2½ teaspoons baking powder
1½ cups sugar
1½ cups flour
¾ cup hot milk

Beat the eggs and then gradually beat in sugar; add lemon extract, then flour, which has been sifted with salt, and soda and cream tartar, or baking powder. When thoroughly mixed beat in the hot milk. Bake in well-buttered tube pan ½ hour.

Mrs. F. C. Church.

CHOCOLATE CAKE No. 1

2 tablespoons butter } Cream'd
1 cup sugar }
Yolk of 1 egg
2 squares chocolate
1 cup boiling water
1 teaspoon baking powder
1 scant teaspoon soda
1 teaspoon vanilla
1½ cups of flour

Melt chocolate in half the water, dissolve soda in other half of water. Sift baking powder in flour. Add vanilla last. Mix in order given and bake in a moderate oven 30 minutes. Put into rather small pan as cake should be nearly 2 inches thick.

FROSTING

½ cup butter
2 cups confectioners' sugar
2 dessert spoons dry cocoa

Cream together and moisten to spread with strong coffee. The frosting should be ½ inch thick. Mrs. H. M. Th6mpson.

CHOCOLATE CAKE No. 2

1 coffee cup sugar
½ cup grated chocolate
¼ cup boiling water
1 cup (heaping) flour
¼ cup butter
¼ cup milk
2 eggs
1 teaspoon cream tartar
½ teaspoon soda

Cream butter and sugar. Dissolve chocolate in boiling water. Beat yolks and whites of eggs separately.

FROSTING

Piece of butter the size of nutmeg, add boiling water to melt; thicken to spread with confectioners' sugar; flavor with vanilla.

ALICE L. PEVEY.

CHOCOLATE CAKE No. 3

1½ cups sugar
½ cup butter
½ cup milk
1¾ cups flour
¼ lb. Baker's chocolate
1 teaspoon cream tartar
½ teaspoon soda
3 eggs

Scrape chocolate fine; add 5 tablespoons sugar to it. Beat butter to a cream, add sugar, beating all the time. Add to chocolate 3 tablespoons water and mix well. Stir this into beaten butter and sugar. Add remainder of ingredients and mix thoroughly. Bake about 30 minutes in a moderate oven and frost with a white frosting. This makes 2 loaves.

MRS. E. K. HUMPHREY.

CHOCOLATE CAKE No. 4

1 cup sugar
½ cup butter
½ cup milk
1½ cups flour
1 teaspoon cream tartar
½ teaspoon soda
3 eggs
1 square chocolate and
3 tablespoons sugar
1 tablespoon boiling water
Flavor with vanilla

Cream cup sugar with butter. Melt chocolate with 3 tablespoons sugar and boiling water over the teakettle. Add to butter and sugar. Then add well-beaten yolks of eggs, milk and flour. Lastly, the whites beaten very stiff. Frost with White Mountain Cream Frosting.

MRS. S. K. DEXTER.

CHOCOLATE CAKE No. 5

½ cup butter
1 cup sugar
¼ cup cocoa
½ cup water
1¼ cups flour (sifted)
1 teaspoon vanilla
3 eggs
3 level teaspoons baking powder
1 teaspoon cinnamon
½ teaspoon mace
¼ teaspoon cloves

Cream butter and add sugar gradually, then cocoa, then beaten yolks of eggs.

Sift flour again with spices and baking powder and add to the mixture alternately with ½ cup water. Lastly add vanilla and whites of eggs beaten dry.

Frost with

MARSH MALLOW AND FUDGE FROSTING

1 cup melted butter
½ cup Baker's cocoa
Vanilla to taste
2½ cups confectioners' sugar
½ cup milk
Marsh mallows

Boil all, except marsh mallows, 12 minutes or until it spins a thread, then beat. If it cooks too long, add a little milk and beat again. While the fudge is cooking, cover the cake with marsh mallows, and place in oven long enough to soften. Then quickly pour on the fudge frosting. MRS. WALTER COBURN.

COFFEE CHOCOLATE CAKE

2 cups sugar
⅔ cups butter
½ cup milk
3 cups flour
2 eggs
2 teaspoons baking powder
⅔ cup chocolate
½ cup cold coffee

Dissolve the chocolate in the coffee. Bake in square tin, and ice, flavoring the icing with vanilla. MRS. C. B. ABBOTT.

CHOCOLATE CREAM PUFFS

½ cup butter
1 cup boiling water
1 cup flour
4 eggs

Add butter to water and place on the range. When boiling point is reached, add flour and stir until the mixture thickens.

Remove from the range and add eggs, **unbeaten,** and one at a time.

Drop in spoonfuls on a buttered sheet, bake in a medium oven, cool, split and fill with Chocolate Cream Filling.

Beat heavy cream until stiff, flavor with melted chocolate sweetened to taste with powdered sugar. Add a few grains of salt and a little vanilla. MRS. FRANKLIN NOURSE.

COFFEE CAKE

1 cup butter
2 cups sugar
⅔ cup molasses
1 heaping teaspoon soda
4½ cups flour
Nutmeg
2 eggs well-beaten
1 cup strong coffee
1 lb. raisins, chopped fine
1 even teaspoon cloves
1 even teaspoon cinnamon

Makes 2 loaves. MISS MARION GREEN.

COON CAKE

Melt together:
2 sqs. chocolate
½ cup butter
1 teaspoon vanilla

1 teaspoon baking powder
1 cup flour
1 cup sugar
2 eggs, yolks and whites beaten separately
½ cup milk

FROSTING

White of 1 egg
Vanilla to flavor
1 cup confectioners' sugar

ABBIE F. WOODWARD.

CREAM PIE

3 eggs
1 cup sugar (scant)
1 cup flour (heaped)
3 tablespoons butter (melted)
6 teaspoons milk
½ teaspoon baking powder

Beat together. Bake in two round tins. When cool split and fill with

CREAM FILLING

2 cups milk
2 tablespoons sugar
Vanilla
1 egg
1 tablespoon flour

Cook until it thickens. Sprinkle top of cake with powdered sugar and garnish with candied cherries. MISS MAUDE LANCASTER.

CREAM PIE No. 2

3 eggs
1 teaspoon cream tartar
⅓ teaspoon soda
1 cup sugar
1 cup flour
8 teaspoons hot water

FILLING

1 egg
2 tablespoons sugar
1 tablespoon cornstarch
2 cups milk

Mrs. J. N. Short.

CREAM CAKES

1 pint boiling water
½ lb. butter
¾ lb. flour
9 eggs

To boiling water in saucepan add the butter and bring to a boiling point. When butter is melted stir in flour and beat until smooth and velvety. Remove from stove and when cool beat in with the hand, one at a time, 9 large eggs **unbeaten.** Beat well and drop from a spoon and bake in a good oven. The filling is whipped cream or the following old-fashioned one of

1 pint milk
Pinch of salt
3 tablespoons flour
2 eggs
2 tablespoons sugar

Heat milk. Beat eggs well, add salt, then beat in sugar, next flour.

Pour on the hot milk and return to the double boiler. Stir until quite thick, cooking at least 15 minutes.

When cool flavor as desired.

Cut open cakes and fill. Mrs. H. D. Kendall.

CREAM PUFFS

1 cup water
½ cup lard
1 cup flour
3 eggs

Boil the water and lard together; stir in flour while boiling. Then cool; add the eggs and drop from a spoon. Bake in a hot oven and do not open the door for 20 minutes.

FILLING

1 cup milk
½ cup sugar
Vanilla
1 egg
1 teaspoon cornstarch

Mrs. W. M. Sherwell.

CREOLE CAKE

1 small cup butter
2 cups sugar
3 cups flour
2 teaspoons baking powder
6 eggs
1 cup milk
¾ cake Baker's chocolate

Beat butter and sugar to a cream. Add yolks well-beaten, milk, and flour in which baking powder has been sifted, then whites of eggs beaten very stiff.

Dissolve chocolate in water enough to make it like a very stiff cream, so that it drops, not pours, from a spoon. (In getting this right lies the success of the cake.) Add this to the batter. Bake in two layers. Put boiled icing between the layers and on top of the cake. Dissolve the remaining ¼ of cake of chocolate and when icing is hard pour the chocolate all over the cake. Flavor cake with vanilla. MISS MAUDE LANCASTER.

DATE CAKE

1 cup sugar
½ cup butter
1 cup sour milk
2 cups flour
½ teaspoon cloves
½ teaspoon cinnamon
½ lb. chopped dates
1 teaspoon soda

MRS. JOSEPH BARBER.

DELICIOUS CAKE No. 1

1¾ cups sugar
3 cups flour
1 cup milk
4 teaspoons melted butter
2 teaspoons (heaping) baking powder
3 eggs, beaten separately

Bake in layers.

FILLING

1 cup raisins cut in pieces
1 cup English walnuts chopped fine
1 teaspoon vanilla
½ cup powdered sugar
½ cup sherry wine

Mix all together and let stand while making the cake. When cakes are baked and cooled spread between layers. Ice on top and ornament with walnut meats. MISS MAUDE LANCASTER.

DELICIOUS CAKE No. 2

2 cups sugar
1 cup butter
1 cup milk
3 cups flour
3 eggs
1 teaspoon cream tartar
½ teaspoon soda

Flavor ⅔ of mixture with vanilla; to the other third add about 2 tablespoonfuls molasses, little cinnamon, cloves and nutmeg. Put in layers into the tin. Frost with yolks of 2 eggs and powdered sugar. Add a little cream if needed to make sufficient frosting, as this makes a large loaf. MRS. A. H. MORTON.

DEVIL CAKE No. 1

1 cup milk
1 cup sugar
1½ cups flour
¼ teaspoon cloves
1 egg
2 tablespoons (heaping) cocoa
Butter size of an egg
1 teaspoon soda

Take yolk of the egg, cocoa, and one-half the milk and cook in a saucepan until as thick as cream. Add butter and when melted, the white of egg, sugar, remainder of milk, spice, flour and soda. Bake in a moderate oven.

FROSTING

1 teaspoon melted butter
5 teaspoons hot water
1 cup powdered sugar
1 teaspoon vanilla
2 teaspoons cocoa

CATHERINE M. SMITH.

DEVIL CAKE No. 2

2 eggs
½ cup butter
⅓ cup Baker's chocolate
1 teaspoon soda
2 cups flour
2 cups brown sugar
½ cup sour cream
½ cup boiling water
1 teaspoon vanilla

Melt chocolate in boiling water; when cool add sugar, butter, cream and eggs. Stir soda in sour cream and add vanilla. Add flour to mixture last. Bake in three layers.

FILLING

2 cups brown sugar
½ cup sweet milk
Butter size of an egg
Vanilla

Boil sugar, milk and butter, stirring constantly, until the mixture hardens. Flavor with vanilla.

MRS. M. E. CUSHING.

ECONOMICAL MISSIONARY CAKE

1 cup sugar
1½ small cups flour
1 heaping teaspoon baking powder
2 eggs well-beaten
5 tablespoons water
Flavor and salt to taste

If batter seems too stiff add more water. It should be quite thin, and beaten well. MRS. J. N. SHORT.

ELECTION CAKE

3 cups milk
2 cups sugar
1 cup yeast
} Stir to a batter and let stand over night

In the morning add—

2 cups sugar
2 cups butter
3 eggs
½ nutmeg
1 tablespoon cinnamon
1 pound raisins
1 gill brandy

Brown sugar is much better than white for this cake, and it is improved by dissolving ½ teaspoonful soda in a tablespoonful of milk in the morning.

It should stand in buttered pans, to rise some time until quite light, before baking. CHARLOTTE STRAW HOWARD.

FUDGE CAKE

2 cups brown sugar
1 cup sour milk
½ cup melted butter
2 eggs
1 teaspoon soda
½ cup hot water
2½ cups flour
2 squares melted chocolate

Dissolve soda in hot water. Flavor with vanilla. Bake in two tins.

FROSTING

3 cups powdered sugar
4 large spoonfuls milk
4 squares melted chocolate
Vanilla to flavor

Spread between and on top of cake.

Mrs. Charles E. Howe.

FUDGE CAKE

2 eggs
½ cup butter } Cream
1 cup sugar
2 sqs. chocolate melted
1 tablespoon vanilla
¾ cup flour

Bake exactly 20 minutes.

Mrs. Ira D. McClary.

GRANGER CAKE

2 eggs
2 tablespoons butter melted
1 teaspoon cream tartar
½ teaspoon soda
1 cup sugar
½ cup milk
1½ cups flour

Mrs. Samuel C. Horn.

HARRISON CAKE

2 cups flour
½ cup sugar
½ cup molasses
Cinnamon, cloves, nutmeg
¾ cup butter
2 eggs
½ lb. raisins
½ teaspoon soda

Mrs. J. N. Short.

KNOW SOMETHING CAKE

½ lb. salt pork (fat)
1 lb. raisins or currants or
½ lb. each, chopped fine
1 teacupful warm water
3 gills molasses
1 dessert spoon saleratus
1 tablespoon cinnamon
1 tablespoon cloves

Wash the pork, cut in pieces and chop fine.

Put in mixing bowl; pour on molasses. Add saleratus dissolved in warm water, then add fruit and spices. Put in flour until the spoon will stand up in the batter. Bake in round tins two hours. This makes a very good fruit cake and will keep moist some time.

Mrs. J. H. Earl.

LAUREL LAKE CAKE

1 cup sugar
1 cup sour milk (thick)
2 cups flour
¾ cup raisins
¾ cup currants
1 teaspoon butter
1 teaspoon cloves
1 teaspoon cinnamon
1 teaspoon soda in milk
Citron, salt and little nutmeg

Beat together well. Add nuts if desired. Cream butter and sugar, add spices, sour milk with soda, lastly flour.

Mrs. H. M. Thompson.

LADY BALTIMORE CAKE

½ cup butter
½ cup milk
1 cup sugar
1¾ cups flour
1 teaspoon baking powder
Whites of 3 eggs
½ teaspoon rose

Mix in butter cake order and bake in layers.

FILLING

2 cups sugar (granulated)
Whites 2 eggs
⅔ cup pecan nuts
¼ cup cherries
⅔ cup water
⅔ cup chopped raisins
3 figs, Angelica

Pour syrup when it threads on to whites of eggs beaten stiff. Beat and add fruit. Use for frosting and filling.

Mrs. G .C. Brock.

MARBLE CAKE

DARK

1 cup brown sugar
1 cup molasses
½ cup butter
½ cup sour cream
2½ cups flour
Yolks 4 eggs
1 teaspoon cream tartar
½ teaspoon soda
1 tablespoon cinnamon
½ tablespoon cloves
½ tablespoon nutmeg

WHITE

1 cup white sugar
½ cup butter
Whites 4 eggs
½ cup sour milk
1¾ cups flour
½ teaspoon soda

Makes 2 loaves.

Mrs. J. N. Short.

MELISSA'S DARK CAKE

1 egg
1 cup sugar
½ cup butter
3 cups flour (scant)
1 cup raisins
1 cup milk
3 tablespoons molasses
½ teaspoon different spices
½ teaspoon soda
Little salt

MISS C. P. CHASE.

MOLASSES CAKE

1 cup butter
2 cups sugar
1 cup sour milk
4½ cups flour
1 tablespoon ginger
1 cup molasses
3 eggs
1 dessert spoon soda
1 teaspoon cloves
1 teaspoon cinnamon

This makes a large quantity. MRS. G. W. HARRIS.

NEWPORT CAKE

1 cup butter
Yolks 5 eggs
Whites 5 eggs
1 tablespoon brandy
1½ cups flour
1 teaspoon (level) baking powder
1½ cups powdered sugar

Beat butter to a cream and gradually beat in the flour, which has first been sifted and then sifted again with baking powder. Beat yolks of eggs until thick and lemon colored, then gradually beat in the powdered sugar sifted. Then gradually beat together the eggs and sugar and the butter and flour mixture. Lastly beat in the whites of the eggs, beaten dry and add brandy. Bake in loaf 1 hour in a moderate oven.

FROSTING

Cook ½ cup granulated sugar to caramel and add ½ cup water and let simmer until thick. Turn this into a bottle for use.

Boil 1 cup sugar; 2 tablespoons caramel syrup and ¼ cup water until the syrup spins a thread. Pour on the white of 1 egg, beating constantly until it becomes of the right consistency to spread. Stir in ½ cup pecan meats broken into small pieces.

MRS. F. C. CHURCH.

NOVELTY CAKE

½ cup butter creamed
Whites of 2 eggs
Yolk of 1 egg
¼ teaspoon soda
1 oz. chocolate grated
1½ cups bread flour
½ teaspoon lemon
1½ cups sugar, granulated or brown
¼ cup sour milk
¼ cup sweet milk
1 teaspoon baking powder
1 teaspoon vanilla
¼ teaspoon almond

Beat eggs separately. Dissolve soda in sweet milk. Mix baking powder in flour and sift three times. Bake in a moderate oven.

FROSTING

1 oz. chocolate
1 teaspoon vanilla
Butter size of a pecan
1 cup brown sugar
1 tablespoon milk

Cook until it looks shiny, then beat rapidly until it stiffens. Spread with a knife wet with cold water. CATHERINE PAULINT.

NUT CAKE No. 1

1 cup sugar
½ cup milk
2 eggs
1 cup walnut meats
½ cup butter
2 cups flour
2 teaspoons baking powder
Flavor with vanilla

MISS E. E. GARDNER.

NUT CAKE No. 2

2 eggs well-beaten
7 tablespoons pastry flour
½ teaspoon baking powder
1 cup brown sugar
1 cup chopped walnuts
Pinch salt

Bake in small pans.

MRS. F. C. NEWHALL.

ORANGE LAYER CAKE

Yolks of 4 eggs
½ cup water
2 cups flour
Whites 4 eggs
2 cups sugar (scant)
Juice and rind of orange
2 teaspoons baking powder

FROSTING

To the juice of one orange, use powdered sugar to thicken.

MRS. W. M. SHERWELL.

MONTREAL CAKE

½ cup butter
1 cup white sugar
Whites 3 eggs
½ cup milk
2 cups flour
2 teaspoons baking powder

Bake in layers.

FILLING

Yolks 3 eggs
Pulverized sugar
Nuts

Beat together and add extract. ELIZABETH F. LAMERE.

ONE, TWO, THREE, FOUR CAKE

1 cup butter
2 cups sugar
3 cups flour
Flavor with mace or nutmeg
4 eggs
1 small cup milk
3 large teaspoons baking powder

MRS. HARRY BOARDMAN.

ORANGE CAKE No. 1

¾ cup butter
2 cups fine granulated sugar
4 eggs
Juice and rind of an orange
3 cups pastry flour
2 teaspoons baking powder
1 cup milk

Cream the butter and add sugar slowly and cream together. Sift flour and baking powder together. Add 1 tablespoonful of flour to creamed butter and sugar. Then add the 4 eggs, one at a time, without beating them. Add a tablespoonful of flour before breaking in each egg and continue adding the flour alternately with milk. Flavor with orange juice and part of grated rind. Bake in two pans in a moderate oven and frost with orange frosting. MRS. M. E. CUSHING.

ORANGE CAKE No. 2

1 cup sugar
2 eggs
1½ cups flour
1 tablespoon orange juice
1 tablespoon butter
½ cup milk
1 teaspoon cream tartar
1 teaspoon grated rind

Beat sugar and eggs to a cream, add butter, milk and flour in which cream tartar has been sifted. Lastly add orange juice and rind. Bake in two shallow pans.

FILLING

Juice of 1 orange
Grated rind ½ orange
1 egg
1 teaspoon butter
1 tablespoon cornstarch
1 cup cold water
2 tablespoons sugar

Dissolve cornstarch in cold water. Beat egg, sugar and butter together. Cook the mixture and spread between cake and frost. MRS. HARRY BOARDMAN.

PORK CAKE

1 pound salt pork chopped fine
1 pound raisins
1 pound currants
½ pound citron
1 dessert spoon soda
2 cups molasses
1 cup sugar
1 coffee cup boiling water
3 eggs
Flour to make as stiff as cake batter

Pour boiling water over the pork. Dissolve soda in little water. Spices to suit taste. Bake about 2 hours in a slow oven. Makes 2 loaves. MRS. W. A. OWEN.

POUND CAKE No. 1

1½ cups flour
1 cup butter
1 level teaspoon cream tartar
1½ cups sugar
1 cup eggs
½ level teaspoon soda

Cream butter, add part of flour and cream. Beat eggs light, add sugar and beat light; then remainder of flour with cream of tartar thoroughly mixed. Last, soda dissolved in a tablespoonful of hot water. MARY EARL WOOD.

POUND CAKE No. 2

1 cup butter
Yolks 4 eggs
2 cups flour
½ teaspoon mace
1½ cups powdered sugar
½ cup milk
1 level teaspoon baking powder
Whites 4 eggs

Cream butter and add sugar gradually. Then beaten yolks. When light and fluffy beat in alternately the milk and sifted flour, sifted again with baking powder and mace. Lastly beat in whites of eggs beaten dry. Bake in tube pan about 50 minutes.
MRS. EDWARD H. SCRIBNER.

POUND CAKE No. 3

4 eggs
¼ cup water
1½ cups flour
Lemon or vanilla
1 cup sugar
½ cup butter
½ teaspoon baking powder

MRS. SHERWELL.

POUND CAKE No. 4

½ lb. sugar
6 oz. flour
6 eggs, omitting whites of two
6 oz. butter
1 teaspoon mace
Little brandy

Cream butter and sugar. Add by degrees the whites of eggs, beaten to a stiff froth, then flour, then flavoring.

MARIETTA R. JEFFERSON.

PUFF CAKE

2 cups sugar
1 cup butter
3 eggs
1 cup milk
1 teaspoon soda
2 teaspoons cream tartar
3 cups flour

MRS. G. W. HARRIS.

RIBBON CAKE No. 1

½ cup butter
2 cups sugar
1 cup milk
3½ cups flour
Yolks 4 eggs
5 teaspoons baking powder
Whites 4 eggs
½ teaspoon cinnamon
¼ teaspoon mace
¼ teaspoon nutmeg
⅓ cup seeded raisins
⅓ cup chopped figs
1 tablespoon molasses

Mix all but spices, fruit, and molasses. Take ⅔ of the mixture and bake in two layer cake pans. To the remaining third add spices, fruit and molasses, and bake in the same shaped pan as other two. Put layers together with jelly, having dark layer in centre.

MRS. FRANK D. HALL.

RAISIN CAKE

1 cup molasses
½ cup butter
1 egg
1 teaspoon soda
½ cup sugar
½ cup milk
1 cup chopped raisins
3½ cups flour
½ teaspoon each of allspice, cinnamon, clove and nutmeg

MRS. H. E. RICHARDSON.

RIBBON CAKE No. 2

1 cup sugar
½ cup butter
1¾ cups pastry flour
1½ teaspoons baking powder
Vanilla
½ cup milk
2 eggs
1 cup raisins
1 tablespoon molasses
1 tablespoon flour
1 teaspoon of mixed nutmeg, clove and cinnamon

Mix all but raisins, spices, molasses and 1 tablespoon flour, and beat well. Take another dish in which put one-half of the batter, and add raisins and remaining ingredients. Bake dark part 20 minutes and without removing from the oven pour on the light part and bake. S. J. ALLEN.

SIX MONTHS' CAKE

2 cups milk
3 cups butter
8 cups flour
Juice 1 lemon
Grated peel of 2 lemons
5 cups pulverized sugar
10 eggs
1 teaspoon soda
Wine glass brandy
½ package currants washed and dried

Bake in oven with heat as for bread. This cake will keep six months. MRS. ROWENA READ.

SNOWBALL CAKE

1 cup sugar
½ cup butter
2 cups pastry flour
1 teaspoon cream tartar
¼ teaspoon salt
Whites 3 eggs
½ cup milk
½ teaspoon soda

Cream butter and sugar, add whites of eggs, well-beaten, then soda dissolved in milk, then flour mixed with salt and cream tartar. Flavor with vanilla or rose water. MRS. C. A. BASCOM.

SPIDER CAKE

1⅔ cups Indian meal
2 cups sweet milk
1 cup sour milk
1 **small** teaspoon soda
1 teaspoon salt
⅓ cup flour
¼ cup sugar
2 eggs
Butter size of egg

Mix dry ingredients. Beat eggs light, add sour milk and 1 cup sweet milk. Pour on dry ingredients and mix thoroughly. Melt butter in a hot spider, pour the mixture in and then add the remaining cup of sweet milk **without** stirring. Bake one hour in a moderate oven. There will be a custard somewhere in the cake. MRS. PRENTISS WEBSTER.

SPONGE CAKE No. 1

4 eggs
1 cup flour, sifted three times
Juice and rind of 1 lemon
Beat till creamy.
1 cup sugar
1 heaping teaspoon baking powder
MRS. HARRY BOARDMAN.

BERWICK SPONGE CAKE No. 2

6 eggs
3 cups sugar
1 cup cold water
2 cups flour
2 cups flour with
2 teaspoons cream tartar
1 teaspoon soda
Juice and ½ grated rind of a lemon

Beat eggs 10 minutes; add sugar and beat 5 minutes. Add flour mixed with cream tartar and beat 3 minutes. Add water and soda, beat 2 minutes. Add flour and beat 1 minute. Add lemon.

Bake 20 minutes in a hot oven.

This recipe is over 50 years old. MISS S. L. D. WATSON.

SPONGE CAKE No. 3

6 eggs
Juice of ½ lemon with grated rind
½ lb. sugar
¼ lb. flour
Little salt

MISS C. P. CHASE.

SPONGE CAKE No. 4

1 cup sugar
1 cup pastry flour
1 tablespoon lemon juice
3 eggs
2 tablespoons ice water

Separate eggs; put 1 tablespoon ice water in each part. Beat yolks; beat whites to a stiff froth and beat in sugar gradually, then beat yolks and whites together. Add the lemon juice and beat well. Sift flour three times and cut into the mixture lightly. Put flour on back of stove to warm.

Mrs. Mary S. Cushing.

SPONGE CAKE No. 5

4 eggs
1 cup sugar
1 teaspoon vinegar
1 cup flour

Separate yolks and whites of eggs. Beat whites to a stiff froth, add sugar and beat. Beat the yolks light, add vinegar—beat—add this mixture to beaten whites and sugar—beat—add flour last. This will make 12 small cakes.

Mrs. Edward Ellingwood.

SPONGE CAKE No. 6

2 eggs
Pinch salt
1 teaspoon baking powder
1 cup sugar
1 cup flour
½ cup boiling water

Beat eggs, with salt, very light; add sugar and beat. Add ½ cup flour—beat—add remaining ½ cup flour mixed with baking powder—beat. Flavor, and last beat in the boiling water. Put in the oven as quickly as possible after beating in water.

Sarah C. Fiske.

KATIE'S SPONGE CAKE No. 7

2 cups sugar
2 cups pastry flour
Grated rind ½ lemon
Teaspoon juice ½ lemon
6 eggs
½ cup boiling water

Beat yolks and sugar to a froth. Beat whites stiff. Add lemon to yolks and sugar. Add boiling water; next beaten whites and last of all flour. Mix quickly. Bake in two sheets, one-half hour in a moderate oven. Mrs. C. H. Kimball.

SPONGE CAKE No. 8

6 eggs
Weight of eggs in sugar
½ weight of eggs in flour
Juice and grated rind of 1 lemon

Separate eggs. Beat yolks and sugar together. Beat whites to a stiff froth, and add to beaten yolks. Beat well. Add lemon. Then add flour and beat as little as possible. Bake nearly an hour.

JULIA TYLER PEVEY.

SPONGE CAKE No. 9

½ lb. flour
1 lb. sugar
1 lb. eggs
1 lemon, juice and grated rind

Separate eggs. Beat yolks and sugar together. Beat whites to a stiff froth and add to beaten yolks. Then add flour and stir. Add lemon. Bake ¾ of an hour in a slow oven.

FLORENCE H. NESMITH.

WHITE CAKE No. 2

1 cup sugar
½ cup butter
2 cups flour
Flavor with lemon, vanilla or nutmeg
½ cup sweet milk
Whites 3 eggs
2 teaspoons baking powder, sifted with flour

MRS. HARRY BOARDMAN.

WHITE FRUIT CAKE

2 cups sugar
1 cup butter
1 cup milk
3 cups pastry flour
2 teaspoons baking powder
Whites of 6 eggs
1 lb. English walnuts
2 slices candied pineapple
½ lb. glaeé cherries
½ cup desiccated cocoanut
1 cup raisins, floured

Cream butter and sugar, add walnuts and pineapple, cut fine, cherries, cut in halves, cocoanut and milk. Add flour, baking powder and salt after sifting them together 3 times, then add floured raisins and beat lightly. Beat whites of eggs stiff ond add to mixture, beating all together well. Bake in one large cr two small loaves in a moderate oven. Leave in pan until aold; if cake sticks warm the pan.

MRS. C. A. BASCOM.

WEARY WILLIE CAKE

1 cup flour
1 cup sugar
1 sq. chocolate
2 eggs
1 level teaspoon baking powder
Pinch salt
1 large tablespoon butter
Milk

Mix flour, baking powder, sugar and salt in a bowl. Melt chocolate and butter, two eggs, unbeaten, put in a cup and fill up with milk, and mix with flour, sugar, etc.

Mrs. L. E. Pullen.

WHITE CAKE No. 1

1½ cups sifted pastry flour
1 teaspoon baking powder
Butter and milk
1 cup sugar
Whites of 2 eggs

Mix flour, sugar and baking powder and sift into mixing bowl. Break the whites of eggs into a measuring cup; fill cup half-full of softened butter; fill cup full with milk. Add this to mixture in bowl. Flavor and beat steadily for 5 minutes. Bake in a moderate oven.

Mrs. H. C. Fuller.

Cake Frostings

BOILED ICING

(UNFAILING)

1 cup sugar
⅓ cup water
White of egg, well-beaten
1 teaspoon vanilla

Boil sugar and water together until it threads. Pour this syrup very slowly onto the well-beaten white of egg. Beat thoroughly. Add vanilla and spread on cake. Syrup should be boiled from 10 to 15 minutes in order to "thread." In testing, use a **cold** spoon. MRS. C. O. WILSON.

MOCHA FROSTING

1 cup confectioners' sugar
Butter size of a walnut
2 tablespoons strong coffee
2 teaspoons cocoa
1 teaspoon vanilla (scant)

Beat until smooth, and spread on the warm cake.

MRS. H. C. FULLER.

PENUCHIE FROSTING OR FILLING FOR CAKE

1¼ cups brown sugar (light)
5 tablespoons water
White 1 egg
½ cup walnut meats

Cook sugar and water until it hairs. Cool a little and add to beaten white of egg. Beat until cool enough to put on cake. Cut walnut meats fine and put on top of frosting after it is on the cake. MISS GREEN.

FRUIT FILLING FOR CAKE

4 tablespoons citron, chopped fine
4 tablespoons seeded raisins, chopped fine
½ cup blanched almonds, chopped fine
Whites 3 eggs
½ cup sugar
¼ lb. figs, chopped fine

Beat whites of eggs stiff and add sugar, then add chopped fruit and nuts, and spread between layers of cake while cake is very hot.

MRS. JOSEPH BARBER.

Cookies, Doughnuts, Gingerbread

BROWNIES No. 1

½ cup butter
1 cup brown or white sugar
½ cup flour
2 squares chocolate (melted)
2 eggs
¼ teaspoon salt
⅔ cup English walnuts chopped

Put in a long pan; bake in a moderate oven 15 to 20 minutes. Cut in small squares.

Mrs. Arthur E. Hatch.

BROWNIES No. 2

2 eggs
¼ teaspoon baking powder
½ teaspoon salt
1 cup sugar
½ cup flour
1 cup pecan nuts

Beat eggs slightly; add sugar; mix thoroughly, then add one-half the nuts chopped. Sift flour, salt, and baking powder into beaten eggs. Bake in small tins or muffin pans, putting a teaspoonful into each tin. Put one of the reserved half nuts on each spoonful of dough before baking.

Mrs. John K. Whittier.

BROWNIES No. 3

2 squares chocolate
2 eggs
½ teaspoon vanilla
½ cup chopped nuts
½ cup butter
1 cup sugar
½ cup flour

Melt chocolate over hot water with butter. Beat eggs well, adding gradually the sugar. Then beat in melted chocolate and butter. Add flour and generous ½ cup nuts chopped coarse. Flavor with vanilla and spread rather thin in large pan. Bake slowly in moderate oven, and mark into squares while warm.

Mrs. E. E. Sawyer.

BOSTON COOKIES

⅓ cup butter
⅓ cup raisins and currants
½ cup sugar
1 cup flour
⅓ cup chopped walnuts
1 egg
⅓ teaspoon soda in
½ tablespoon hot water
¼ teaspoon salt
⅓ teaspoon cassia

Mix butter, egg, soda dissolved in hot water. Add raisins and currants dredged with a little flour; then sugar, flour, salt, cassia, and lastly the walnuts. Drop by teaspoonful and bake in a moderate oven. MISS L. W. ANDERSON.

COOKIES No. 1

4 cups sifted flour
2 cups sugar
⅔ cup butter
½ teaspoon soda

Mix well and add just enough milk to roll.

SARAH G. LAMBERT.

COOKIES No. 2

1 cup butter
2 cups sugar
5 cups pastry flour
2 eggs
1 teaspoon soda
1 teaspoon vanilla

Roll out quite thin. INA P. DEAN.

COOKIES No. 3

(FROSTED)

½ cup butter
1 cup sugar
2 eggs
2 tablespoons milk
1 good teaspoon baking powder

Pastry flour enough to roll. Cover with coffee frosting.

MRS. S. K. DEXTER.

DOUGHNUTS No. 1

1 cup sour milk
¾ cup sugar
Salt, nutmeg
1 egg
1 teaspoon soda
1 teaspoon hot lard

Not much flour. MRS. SAMUEL C. HORN.

DOUGHNUTS No. 2

1 cup sugar
1¼ cups milk
¼ of nutmeg
1 teaspoon soda
Piece of butter size of walnut
2 eggs
½ teaspoon vanilla
2 teaspoons cream tartar

Add flour enough to roll, being careful to keep the dough as soft as can be handled. Roll in sugar while hot.

MRS. C. E. CARTER.

RAISED DOUGHNUTS

1½ cups sour milk
1 level teaspoon soda (scant)
1 tablespoon butter melted
1 tablespoon sugar
½ teaspoon salt

As much flour as can be mixed in with a spoon. Cover and set to rise three hours or more, in winter always longer. Roll on a slightly floured board—cut in strips and pinch the ends together or twist gently. Do not use a cutter, as the dough cannot be rolled again. But if all is not needed the day made, a part of the dough may be placed on ice and fried the next day. When fried, sift powdered sugar over them. MRS. KENDALL.

FILLED COOKIES

1 cup sugar
½ cup butter
1 egg
½ cup milk
3⅓ cups flour
2 teaspoons cream tartar
1 teaspoon soda
1 teaspoon vanilla

FILLING

1 cup chopped raisins
½ cup sugar
½ cup water
1 teaspoon flour
Cook until thick, being careful not to burn

MISS GERTRUDE FOX.

GINGERBREAD No. 1

1 egg
½ cup lard and butter
1 cup sour milk
1¾ cups flour
½ cup molasses
½ cup sugar
1 teaspoon soda
Ginger, salt and cinnamon to taste

MRS. SAMUEL C. HORN.

GINGERBREAD No. 2

1 cup molasses
1 cup boiling water
1 teaspoon soda
⅓ cup lard or drippings
¼ grated nutmeg
1 level teaspoon salt
1 teaspoon cinnamon
½ teaspoon cloves
¼ teaspoon ginger

Flour enough to make a thin batter, about 3 cups.

ANNA A. SARGENT.

GINGERBREAD No. 3

2½ cups flour
1 tablespoon ginger
½ cup molasses
½ cup sour milk
½ cup sour cream (thin)
1 level teaspoon salt
1 teaspoon cinnamon
¼ teaspoon cloves
1 level teaspoon soda, good measure

Sift dry ingredients into bowl. Mix milk, cream, molasses and sugar, and lastly dissolve soda in a little milk and pour the wet, on the dry ingredients.

If all milk is used instead of cream, take 1 oz. melted butter with wet ingredients. This is as delicate as cake.

MISS J. H. EARL.

KATY'S GINGERBREAD

½ cup butter
½ cup milk
1½ cups molasses
3 cups flour
1½ cups raisins
Yolks of two eggs
1 teaspoon soda
1 teaspoon ginger
Whites of two eggs

Beat butter and yolks of eggs together. Dissolve soda in milk. Beat whites of eggs stiff. Bake 25 minutes, like bread.

MARIETTA R. JEFFERSON.

KENT GINGERBREAD

1 egg
1 tablespoon sugar
½ teaspoon soda
½ teaspoon ginger
Little salt
½ cup molasses
½ cup sour milk
¼ cup butter
½ teaspoon cinnamon

Make a stiff batter and mix thoroughly. C. P. CHASE.

HERMITS No. 1

1½ cups sugar
½ cup butter
1 teaspoon cream tartar
1 teaspoon soda
1 teaspoon salt
Flour to roll soft.
1 egg
¾ cup sour milk
1 cup raisins, or nuts, if preferred
1 teaspoon all kinds of spices

Mrs. Laforest Beals.

HERMITS No. 2

3 eggs
1 teaspoon soda
1 teaspoon cloves
1 cup chopped raisins
Roll as soft as possible.
1 cup sugar
⅔ cup butter

Mrs. G. L. Richardson.

JUMBLES

1 cup sugar
½ cup milk
Small cup butter
Bake on tin sheets.
2 eggs
½ teaspoon soda
Flour enough to roll out

Mrs. E. A. Salmon.

MOLASSES COOKIES No. 1

1 cup molasses
1 cup sugar
1 cup butter
½ cup cold strong coffee
2 even teaspoons soda
1 dessert spoon ginger
Flour to make stiff, and roll out as thin as possible.

Catherine M. Smith.

MOLASSES COOKIES No. 2

1 pint molasses
1 tablespoon vinegar
1 egg
Butter size of an egg
1 tablespoon soda
Flour to roll

Boil molasses, vinegar and butter together. Add soda and egg, and flour to roll. Roll as thin and as soft as possible.

Mrs. H. M. Thompson.

OATMEAL CAKE No. 1

1 egg
1 tablespoon melted butter
1 teaspoon vanilla
½ cup sugar
1¼ cups rolled oats
Pinch of salt

Stir all together, drop by teaspoonful on greased tins. Make very thin, and bake in a hot oven.

Mrs. Everett Moore.

OATMEAL CRISPS

2½ cups oatmeal flakes
1½ cups flour
1 cup sugar
1 teaspoon vanilla or almond
1 tablespoon butter
2 teaspoons baking powder
1 or 2 eggs

Drop from spoon on buttered tins. Bake in medium oven.

C. P. Chase.

SCOTCH OATMEAL CAKES

1 cup sugar
¾ cup butter or part lard
1 cup raisins (cut)
1 cup currants
2 cups Quaker Oats
2 eggs
1 teaspoon cinnamon
½ teaspoon soda dissolved in little hot water
1½ cups flour

Cream butter and sugar; add beaten eggs, cinnamon, fruit and soda, oats and flour.

Beat hard. It will be very stiff. Drop in buttered pans.

Alice L. Pevey.

OATMEAL MACAROONS

1½ cups Quaker Oats (dry)
1 cup sugar
½ cup desiccated cocoanut
2 eggs beaten light
1 teaspoon vanilla

Drop on buttered tins by the teaspoonful and bake in a moderate oven about ten minutes. Lena J. Kimball.

OAT CAKES

2 cups coarse oatmeal
1 cup flour
1 small cup sour milk
Butter size of an egg
½ teaspoon soda

Mix oatmeal, butter, and flour like pastry. Add sour milk and soda, and knead until stiff. Roll thin, like cookies, and cut in rounds. Delicious served hot or cold with soup or salad.

Miss Alice Parker.

PING-PONGS

1 cup sugar
3 cups Quaker Oats
2 eggs
1 tablespoon butter
2 teaspoons vanilla
2 teaspoons baking powder

Bake in a hot oven ten minutes. L. W. Anderson.

ROCKS

1 cup butter
1½ cups sugar
1 teaspoon cinnamon
½ teaspoon allspice
¾ lb. dates chopped fine
1½ lbs. English walnuts
3 eggs broken in whole
1 teaspoon soda (scant) dissolved in 1 tablespoon boiling water
2¾ cups flour

Makes 50.

Drop from spoon on pans and bake.

Mrs. G. E. Bicknell.

VANILLA WAFERS

1 cup sugar
¾ cup shortening
1½ teaspoons cream tartar
⅔ teaspoon soda
4 tablespoons milk
1 egg
1 tablespoon vanilla

Roll thin and cook quickly. Mrs. John Trull.

WASHINGTON HATCHET COOKIES

1 cup butter
2 cups sugar
3 eggs
6 cups flour
2 teaspoons ginger
1 teaspoon soda
2 teaspoons cream tartar
1 cup milk

Mix, roll thin, cut and bake. Cut in hatchet shapes by a pasteboard pattern.

MRS. G. C. BROCK.

Pastry

PLAIN PASTE

1½ cups flour
¼ cup lard
¼ cup butter
½ teaspoon salt

Wash butter in cold water and form circular piece. Work lard in with fingers, moisten, roll in butter, fold and roll two or three times. Mrs. Wm. Gray.

CHEESE STRAWS

1 cup grated cheese
½ cup butter
¼ teaspoon paprika
Pinch salt
¾ cup pastry flour
½ teaspoon mustard
8 teaspoons cold water

Make into paste; cut in small strips and bake on an inverted pan in a quick oven. Elizabeth Ranlett.

BANBURY TARTS

2 cups raisins
¼ lb. citron
2 lemons
2 cups sugar

Use juice and rind of lemons and more sugar if lemons are large and sour. Boil together 20 minutes in double boiler. Put away in glass jars. Will keep some time. To use,—cut rich pie crust in rounds. Put 1 teaspoon of mixture on one-half of round. Moisten edges. Fold over the other side, pinch tightly together. Prick on top and bake. Miss Mary Shattuck.

CREAM PIE

2 cups of thick cream
½ cup of sugar
Nutmeg
Whites of three eggs

Beat eggs to a stiff froth, add cream and sugar. Season with nutmeg.

Bake in a crust until it sets. Mrs. J. C. Irish.

FIG PIE

1 lb. figs
1 cup sugar
1½ crackers
Spice with nutmeg
1 coffee cup raisins
Juice 1 lemon
Butter size of an egg

Cut figs in small pieces and put in a saucepan. Cover with water and cook until soft. Pound the crackers fine, and chop raisins. Add these with other ingredients to figs, and season. Bake between two crusts. This makes two large pies.

Mrs. Ariel Kinney.

LEMON CUSTARD PIE No. 1

1 cup milk
1 cup sugar
Juice of 2 lemons
1 tablespoon sugar
1 tablespoon flour
Yolks of 3 eggs
Whites of 3 eggs

After it is nearly baked, add the beaten whites of eggs with tablespoon sugar.

Mrs. William Anderson.

LEMON CUSTARD PIE No. 2

1 cup milk
1 lemon
3 eggs
1 cup sugar
1 tablespoon sugar

Grate the rind of 1 lemon, add milk, tablespoon sugar and yolks of eggs. Pour on crust.

Beat whites of eggs to a froth, add juice of lemon, cup of sugar, and when custard is nearly done, pour on top and brown.

Mrs. J. N. Short.

LEMON PIE No. 1

1 lemon
2 tablespoons flour
1 cup milk
1 cup sugar
2 eggs

Use grated rind and juice of lemon. Mix sugar and flour together. Add yolks of eggs beaten. Then add milk and last, whites of eggs well-beaten. Bake with one crust.

Mrs. Burton H. Wiggin.

LEMON PIE No. 2

1 lemon
3 eggs
1 teaspoon flour
4 tablespoons sugar
1 tablespoon butter
Milk

Use grated rind and juice of lemon with yolks of eggs, butter, 4 tablespoons sugar and flour. Add milk enough to fill pie.

Frost with beaten whites of eggs, 3 tablespoons sugar, and a little vanilla.

MRS. ARTHUR MERRILL.

LEMON PIE No. 3

2 lemons
3 heaping tablespoons flour
2 cups water—1 hot, 1 cold
1½ cups sugar
3 eggs
Teaspoon butter

Save whites of eggs to frost pie with one crust. Cook rest of ingredients in double boiler until thick. This quantity makes two pies, one with, and one without upper crust.

MRS. H. K. BOARDMAN.

LEMON PIE No. 4

1 cup sugar
1 teaspoon flour
2 eggs
Piece of butter
Juice of 1 lemon
¼ cup cold water
1 cup hot water

Save whites of eggs for frosting. Cook remainder together until the mixture creams. Bake crust first. When filling has cooled put in the crust, and frost with beaten whites of eggs.

MRS. W. M. SHERWELL.

LEMON FANCHONETTES

3 eggs
¼ cup lemon juice
Grated rind of ½ lemon
⅔ cup sugar
2 tablespoons water

Beat the eggs slightly and add other ingredients. Pour mixture into small tins lined with pastry, and bake in a moderate oven. Cool slightly, cover with meringue, sprinkle with sugar, and bake until delicately browned. Make the meringue of the

whites of 3 eggs beaten until stiff, add gradually 4 tablespoons powdered sugar, then fold in 3½ tablespoons of sugar, and add ½ teaspoon lemon extract. Mrs. F. C. Church.

PUMPKIN FANCHONETTES

1½ cups dry sifted pumpkin
1 cup rich milk
2 tablespoons molasses
½ teaspoon ginger
½ teaspoon salt (scant)
½ cup sugar
2 eggs
2 tablespoons melted butter
1 teaspoon cinnamon

Mix pumpkin with sugar, add cup of milk, then eggs slightly beaten. Then add remainder of ingredients. Pour into pastry lined tins and bake 20 minutes. Mrs. F. C. Church.

PINEAPPLE PIE

1 can pineapple or
1 pineapple chopped fine
3 eggs
1 tablespoon butter
1½ cups sugar
1 tablespoon cornstarch
Juice and rind of 1 lemon
Pinch of salt

Frost pie with whites of eggs beaten stiff. Mix other ingredients and cook until mixture thickens. When cold, bake with one crust, covering with whites of eggs. If fresh pineapple is used, 1 cup of hot water should be used, and if canned pineapple, not quite as much sugar. Mrs. H. E. Fletcher.

Mince Meat

MINCE MEAT No. 1

4 lbs. boiled beef chopped fine
6 lbs. apples chopped fine
1 qt. wine or boiled cider
1 oz. cinnamon
1 lb. suet chopped fine
2 lbs. raisins
1 oz. mace
1 nutmeg

Sweeten to taste.

ANNIE KIMBALL.

MINCE MEAT No. 2

1 cup chopped meat
1½ cups raisins
1½ cups currants
1 teaspoon salt
½ teaspoon cloves
½ teaspoon nutmeg
1 cup cider or
½ cup vinegar
1½ cups brown sugar
⅓ cup molasses
3 cups chopped apples
1 cup liquid, meat was cooked in
½ teaspoon cinnamon
½ teaspoon allspice, if liked
1 piece of butter size of an egg to each cup of meat

MISS GERTRUDE FOX.

MINCE MEAT No. 3

2 qts. lean beef measured after being boiled and chopped.
3 qts. chopped apples
2 cups currants
2 tablespoons salt
6 cups light brown sugar
1 tablespoon allspice
2½ grated nutmegs
Juice and grated rind of 3 lemons
2 cups raisins
1 cup citron cut in strips
1 cup molasses
3 tablespoons cloves
½ teaspoon mace
6½ tablespoons cinnamon
6 tablespoons brandy

Use liquor meat was boiled in for moistening. The above quantities will fill 10 large pies, and 5 lbs. of meat will make about 2 qts. when it is boiled and chopped.

MISS FRANCES BRABROOKE.

Puddings

BREAD PUDDING

2 slices bread
1 qt. milk
Salt
½ cup molasses
Raisins, spices

Butter slices of bread; lay together with raisins between. Pour a little hot water over to soak it up. Add molasses, salt and spices to taste and bake 2 or 3 hours in a slow oven. Stir once while baking. This is very nice and like an Indian pudding.

Mrs. I. D. McClary.

BREAD PUFF OR SOUFFLÉ

1 pint milk
1½ cups bread crumbs
3 eggs
¼ teaspoon salt
1 teaspoon vanilla

Put crumbs into the cold milk. Cook in double boiler until the milk boils. Add the yolks of the eggs well-beaten; cook a few minutes more. Take from fire, and add salt and vanilla. When cool, add whites of eggs beaten stiff. Pour into pudding dish and bake slowly ½ hour. Serve at once with a hard sauce.

Miss Maude Lancaster.

CANARY PUDDING

¼ cup butter
½ cup sugar
½ teaspoon vanilla
2 eggs
½ teaspoon baking powder
1 cup flour

Cream butter and sugar and add eggs well-beaten. Sift baking powder with flour and add to butter and eggs, then add vanilla. Pour into a buttered mold and steam 2 hours. Serve with canary sauce.

Miss E. F. Sanford.

CARAMEL CUSTARD

3 eggs
1½ tablespoons sugar
Sugar for caramel, 1 cup
1 pint scalded milk
½ teaspoon vanilla
1 tablespoon water

Melt the cup of sugar in the water, stirring constantly until light brown in color. Reserve one-half for sauce.

Butter custard cups; pour a little caramel into each; tip cups so as to coat them with it. Beat eggs slightly, add 1½ tablespoons sugar; stir in milk and vanilla. Fill cups nearly full, bake, like cup custards. When cold, turn them out on serving plate. Take reserved caramel, add ½ cup boiling water. Keep hot until caramel dissolves. Serve cold with custards.

Mrs. Geo. E. Bicknell.

CARAMEL PUDDING No. 1

6 eggs
Salt
4 cups milk
1 cup sugar

Beat the eggs and add milk and salt. Melt the sugar until it becomes a liquid. Pour around sides and bottom of a pudding dish, then pour in custard. Stand the dish in a pan of water. Put on top of stove and let the water boil fifteen minutes. Remove pan to oven and bake fifteen minutes. Serve cold.

Mrs. C. O. Hall.

CARAMEL PUDDING No. 2

½ cup brown sugar
1 pint sweet milk
1 teaspoon vanilla
2 eggs
2 tablespoons cornstarch

Cook brown sugar in spider until melted; add cold milk, and heat until sugar liquifies. Add cornstarch and yolks of eggs and vanilla. Cook 10 minutes and put away to cool.

Beat whites of eggs, spread over top and brown.

Helen M. Lambert.

CLOVE PUDDING

1 egg
1 tablespoon butter or cream
1 teaspoon soda
2 teaspoons pulverized cloves
1 cup sour milk
½ cup sugar
2 cups flour

Steam 1 hour and serve with Sauce No. 3.

MRS. MAXWELL.

CHOCOLATE PUDDING No. 1

¼ cup butter
1 cup sugar
½ cup milk
1⅝ cups flour
2 eggs
3 teaspoons baking powder
⅛ teaspoon salt
¼ teaspoon vanilla
⅓ square Baker's chocolate

Cream the butter and add one-half the sugar gradually. Beat yolks of eggs and add the other half of sugar to these gradually. Combine mixtures and add milk alternately with flour which has been sifted with baking powder and salt. Then add whites of eggs beaten stiff, melted chocolate and vanilla. Bake in an angel cake pan. Remove from pan, cool, fill centre with whipped cream sweetened and flavored. Pour around it Sauce No. 2. MRS. W. L. PARKER.

CHOCOLATE PUDDING No. 2

½ cup sugar
½ cup milk
1 cup flour
1 egg
2 tablespoons butter
1 teaspoon vanilla
1 heaping teaspoon baking powder
1 square melted chocolate

Cream butter and sugar, add other ingredients, and steam 2 hours and serve with Sauce No. 4. ABBIE A. GATES.

CHOCOLATE PUDDING No. 3

3 cups dry bread
3 cups hot milk
1 cup sugar
1 egg slightly beaten
¼ teaspoon salt
1 square melted chocolate
1 teaspoon vanilla

Soak the bread in milk about ½ hour or until soft. Stir in other ingredients and bake in a buttered dish, 1 hour in a slow oven. Serve cold with plain or whipped cream.

Mrs. R. A. Paul.

CHOCOLATE PUDDING No. 4

½ cup sugar
½ cup milk
1 cup flour
Salt
1 egg
1 teaspoon baking powder
1 teaspoon melted butter
1 square melted chocolate

Dissolve chocolate in melted butter. Mix with other ingredients and steam 2 hours or more. Serve with Sauce No. 5.

Julia T. Pevey.

CRANBERRY PUDDING No. 1

3 cups cranberries
1 cup sugar
1 cup milk
2 teaspoons baking powder
2 tablespoons melted butter
2 cups flour

Bake quickly and serve with a sauce.

Mrs. Vivian Adams.

CRANBERRY PUDDING No. 2

1 cup sugar
1 cup milk
2 cups flour
1 coffee cup cranberries raw
3 tablespoons melted butter
2 teaspoons cream tartar
1 teaspoon soda

Bake like a loaf of cake and serve with Sauce No. 6.

Mrs. Fred W. Maxwell.

CUSTARD SOUFFLÉ

2 scant tablespoons butter
2 scant tablespoons flour
2 scant tablespoons sugar
1 cup milk
4 eggs

Let milk come to a boil; beat flour and butter together, and add gradually to boiling milk. Cook 8 minutes, stirring often. Beat sugar and yolks together, add to cooked mixture; take off, and cool. When cool, add whites of eggs beaten stiff and bake in a buttered nappy 20 minutes. Serve with Sauce No. 7.

Mrs. C. E. Howe.

DAZZLER FRUIT PUDDING

1 cup molasses
1 cup suet, chopped fine
1 cup milk
1 cup raisins chopped and stoned
1 egg
1 teaspoon soda
3 cups flour
Salt and mixed spices to taste

Steam 3 or 4 hours, and serve with Sauce No. 9.

Elizabeth F. Lamere.

DATE PUDDING

2 cups flour
1 cup milk
1 egg
Dates stoned
1 tablespoon butter
1 teaspoon cream tartar
½ teaspoon soda

Place in cups, using first 1 tablespoon butter, then layer of dates, alternating until cups are two-thirds full, having dates on top. Steam ½ hour and serve with a sweet sauce.

Miss M. Ida Howe.

FLOATING ISLAND

1 pint milk
4 tablespoons sugar
3 eggs
1 tablespoon currant jelly

Scald the milk, add yolks and white of one egg, and 3 tablespoons sugar when milk is luke warm. Cook to proper thickness and cool. Beat remaining whites to stiff froth. Add remaining tablespoonful of sugar and currant jelly and arrange on top of custard.

Mrs. J. B. Thomas.

GRAHAM FRUIT PUDDING

1½ cups graham flour
½ cup molasses
⅛ cup melted butter
½ cup sour milk
1 egg
1 cup raisins and currants
1 level teaspoon soda
1 level teaspoon salt
1 teaspoon cloves
1 teaspoon cinnamon
¼ nutmeg grated

Steam 2½ hours. Serve with hot sauce.

SARAH G. LAMBERT.

GRAHAM PUDDING No. 2

2 cups graham flour
1 cup molasses
1 cup sweet milk
1 egg, well beaten
1 heaping teaspoon soda
1 teaspoon cinnamon
½ teaspoon cloves
½ teaspoon nutmeg
½ teaspoon salt
1 cup raisins

Stir well graham flour, molasses, milk, spices and salt. Add beaten egg, and soda, which has been dissolved in boiling water. Stir raisins in lightly, dredged with flour. Steam 2 hours.

MISS ELLA GARDNER.

GINGERBREAD PUDDING

1 cup molasses
⅔ cup milk
½ cup butter
2 cups flour
1 large cup raisins
1 scant teaspoon cloves
1 scant teaspoon cinnamon
1 scant teaspoon ginger
Salt

Steam 2½ hours, and serve with Sauce No. 8.

MRS. A. H. MORTON.

GRANDMOTHER'S PUDDING

1 cup molasses
1 cup milk
1 cup chopped suet
1 cup chopped raisins
3 cups flour
1 egg
1 grated nutmeg
1 teaspoon saleratus
1 teaspoon cloves
1 teaspoon mace
1 teaspoon allspice
½ teaspoon salt
1 tablespoon cinnamon

Beat molasses, suet, raisins, and spices together. Then stir in milk, in which dissolve saleratus. Then egg and flour. Steam 5 hours or more, and serve with wine, hard, or foamy sauce.

Mrs. A. K. Taylor.

GENTLEMEN'S PUDDING

1 pint bread crumbs
1 quart milk
1 lemon, grated rind and juice
Bake to hold as a custard.
1 cup sugar
Yolks of 4 eggs
Butter size of an egg
Spread with jelly and serve hot.

Mrs. John P. Horner.

INDIAN PUDDING No. 1

1 qt. milk, scalded
7 tablespoons Indian meal
⅔ cup molasses
1 teaspoon ginger
1 cup cold water
1 egg
Teaspoon salt

Scald milk and stir in Indian meal mixed with cold water. Remove from fire and add egg, well-beaten, mixed with molasses, salt and ginger. Pour into pudding dish. Bake 1 hour in quick oven, or longer if fire is slow.

Ina P. Dean.

INDIAN PUDDING No. 2

(great grandmother's rule)

2 qts. milk
7 tablespoons Indian meal
Little ginger
1 cup molasses
½ teaspoon salt
1 tablespoon flour

Scald 1 quart milk. Mix Indian meal and flour, and stir gradually into the scalded milk; add molasses, salt and ginger. Butter pudding dish, pour in 1 pint of cold milk, then the above mixture, then another pint of cold milk, and put in the oven without stirring. Bake about 3 hours in a moderate oven.

Mrs. Prentiss Webster.

INDIAN PUDDING No. 3

1 qt. milk
1 teaspoon salt
7 tablespoons Indian meal
1 cup molasses

Heat milk and pour over the Indian meal. Stir until well-mixed. Add salt and molasses. Pour into a buttered dish and bake 4 hours.

SARAH G. LAMBERT.

INDIAN TAPIOCA PUDDING

2 tablespoons tapioca
3 tablespoons Indian meal
⅔ cup molasses
1 qt. milk
1 cup cold water
Little salt and butter

Soak tapioca over night. In the morning mix tapioca, meal, molasses, butter and salt. Pour on milk, boiling hot. Mix thoroughly. Just before putting into oven, add cold water. Bake 2 hours, stirring once or twice before it begins to bake.

MISS MARY WEBSTER.

JOHNNIE BULL PUDDING

3 cups rolled crackers
½ cup flour
½ cup butter melted
1 pint milk or water
1 teaspoon soda
Nutmeg
1 cup molasses
½ cup sugar
2 cups raisins
2 eggs
1 teaspoon allspice, cloves and cinnamon

Steam 4 hours.

MRS. LAFOREST BEALS.

LEMON CREAM

1 large lemon
6 tablespoons sugar
4 eggs
2 tablespoons water

Beat yolks of eggs and 4 tablespoons sugar together; add juice and grated rind of lemon and water. Simmer over fire until it thickens. Beat whites of eggs stiff with 2 tablespoons sugar. Add to warm custard. Before serving place on ice. Serve in individual glasses with or without whipped cream.

MRS. E. E. SAWYER.

LEMON SOUFFLÉ

4 eggs
1 cup sugar
1 lemon

Beat yolks of eggs until thick and lemon colored. Add sugar, grated rind and juice of lemon gradually, beating all the time. Then fold in whites of eggs beaten until dry. Turn into a well-buttered pudding dish, put this into a pan of hot water and bake 35 minutes. Serve with sauce. MRS. F. D. HALL.

MOUNTAIN DEW PUDDING

1 pint milk
2 tablespoons cocoanut
4 tablespoons sugar
2 eggs
½ cup rolled cracker crumbs

Mix cracker crumbs, milk, cocoanut, yolks of eggs, and 2 tablespoons sugar. Bake. Frost with beaten whites mixed with 2 tablespoons sugar. Flavor both pudding and meringue to taste. MRS. J. N. SHORT.

MOCK INDIAN PUDDING No. 1

1 slice white bread, buttered
½ cup molasses
1 egg
1 pint milk
Little salt

Pour boiling water on bread, enough to moisten it, so you can stir it. Add egg, molasses, milk and salt. Bake 3 hours slowly. Eat with cream. MRS. M. E. CUSHING.

MOCK INDIAN PUDDING No. 2

1 qt. milk
2 tablespoons uncooked rice
Salt and ginger to taste
½ cup molasses
2 tablespoons butter

Bake 3 hours, stirring often. MRS. H. C. FULLER.

ORANGE PUDDING

1 cup bread crumbs
2 oranges
Sugar
¾ cup milk
Yolks 2 eggs
Whites 2 eggs

Soak bread crumbs in milk until it can be beaten to a pulp. Add juice of 2 oranges and grated rind of one. Sugar to taste.

Yolks of 2 eggs. Before putting in cups add whites beaten stiff.

Put in a pan of hot water and brown in oven. Serve with Sauce No. 10. SARAH C. FISKE.

PLUM PUDDING

(GOOD, OLD-FASHIONED RULE)

1 loaf baker's bread
3 qts. milk
2 lbs. raisins
1 lb. currants
Butter size of good egg
7 common crackers
7 eggs
½ cup citron
Spice and sugar to taste

Soak bread and crackers over night in 3 pints of the milk. The next morning scald remaining 3 pints of milk, add with remainder of ingredients to soaked bread and cracker. Put in pudding mold and steam 4 hours. Serve with Sauce No. 11.

MRS. WALTER COBURN.

PLUM PUDDING No. 2

6 common crackers
3 pints milk
1 heaping tablespoon butter
½ teaspoon cinnamon
½ teaspoon salt
3 eggs
1 cup white sugar
¼ cup molasses
2 cups raisins
1 small nutmeg

Bake 2½ hours in slow oven. When it has baked 1 hour, stir well. Serve with whipped cream. MISS ELLA GARDNER.

PRUNE PUDDING

½ lb. prunes
½ cup powdered sugar
Whites 4 eggs

Beat the prunes until soft. Take out stones and mash. Add whites of eggs beaten stiff, and sugar. Beat in prunes a little at a time. Bake 15 minutes in a buttered pudding dish. Serve with whipped cream. MRS. BURTON H. WIGGIN.

PLUM PUDDING

(ENGLISH RULE)

1 lb. currants
1 lb. raisins
1 lb. moist sugar
1 lb. bread crumbs
2 oranges, juice and grated rind
2 lemons, juice and grated rind
½ pint rum
½ pint milk
½ lb. flour
8 eggs
1 lb. beef suet
¼ lb. candied citron
¼ lb. candied lemon
¼ lb. candied orange
½ oz. nutmeg **in powder**
½ oz. cloves **in powder**
½ oz. cinnamon **in powder**

Mix all ingredients thoroughly in a large pan. The mixture will be all the better if made two days before it is cooked. The above quantity will require 4 hours steaming. Use with Maderia Sauce. MRS. H. M. THOMPSON.

QUICK CHARLOTTE RUSSE

½ pint heavy cream
½ cup XXXX sugar
Whites 2 eggs
½ teaspoon vanilla

Beat cream until thick. Fold in sugar and flavoring. Add pinch of salt to whites of eggs and beat until dry. Then fold into cream. Serve with lady fingers and decorate with candied cherries. HELEN W. NOYES.

RAISIN PUFFS

2 cups flour
⅔ cup sugar
½ cup milk
½ cup chopped raisins
2 teaspoons baking powder
2 tablespoons melted butter
2 eggs

Sift baking powder in flour; cream sugar and melted butter; add beaten eggs, milk, flour, vanilla, raisins. Steam in cups 1 hour. Serve with Foamy Sauce. HELEN W. NOYES.

SPONGE PUDDING

1 pint milk
½ cup sugar
½ cup flour
4 eggs

Sift flour and sugar together, and wet with a little milk to make a batter. Bring rest of milk to boiling, add batter and

cook until it thickens. Beat eggs separately, add yolks first, then a tablespoonful cold butter. Cook a few minutes, then fold in whites. Put in pudding dish, and place in a dish with water, and put in the oven until browned. Serve with Sauce No. 11. SARAH C. FISKE.

SPONGE CAKE AND APRICOT DESSERT

Bake a sponge cake in an angel cake tin. Cut out some of the centre. Fill the space with alternate layers of apricots and macaroons broken in pieces. Pile whipped cream on top and put some on dish around the cake. Then sprinkle chopped nuts over all. MRS. WALTER COBURN.

SUET PUDDING

½ lb. suet chopped fine
1 lb. currants
2 cups molasses
1 cup cold water

Flour to make a thick batter; spice to taste. Steam 2½ hours. SARAH G. LAMBERT.

TAPIOCA PUDDING

1 cup tapioca
1 cup sugar
1½ pints water
Little salt

Soak tapioca in water over night. In the morning cook until transparent. Add sugar, little salt. Stir in any kind of fruit you like; pineapple is very nice. Serve cold with whipped cream. MRS. JOHN TRULL.

Desserts

FRUIT MACEDOINE

1 pineapple
½ lb. Malaga grapes
½ small bottle maraschino Cherries
2 grape fruit
2 oranges
3 tangerines
Rum, Sherry

Cut pineapple in small pieces. Grapes should be cut in halves and seeded. Cut cherries in halves. Mix these with tangerines and juice and pulp of grape fruit and oranges. Add sugar, Medford rum and Sherry to taste. Serve in grape fruit skins, with a tablespoonful of sherbet or whipped cream.

Mrs. Walter Coburn.

DELICIOUS DESSERT

½ box gelatine or
2 tablespoons gelatine granulated
Whites of 4 eggs
½ pint thick cream
½ pint rich milk
1 cup walnut meats
½ cup cold water
½ cup scalded milk
1 cup sugar
½ cup cooked prunes
½ cup figs

Soak gelatine in cold water. Dissolve with sugar in milk. Strain and set bowl in a dish of ice water or snow; add the whites of eggs beaten stiff, then the beaten cream and milk. Chop figs and nut meats and add with prunes, stirring constantly until all is well–mixed and beginning to harden. Pour into the mould and set away on the ice to harden. Candied fruit soaked in wine or brandy may be served on top if desired. It can be made the day before using.

Mrs. John P. Horner.

GINGER CREAM

1 pint cream
½ oz. gelatine
1 tablespoon ginger
2 tablespoons powdered sugar
2 tablespoons ginger syrup

Dissolve gelatine in very little hot water, and let it cool. Whip the cream, add sugar, then add gelatine, ginger syrup and ginger.

MRS. IRA D. MCCLARY.

CHARLOTTE RUSSE No. 1

1 pint cream
4 dessert spoons powdered sugar
Lady fingers
2 dessert spoons vanilla
¼ box gelatine
Little warm milk

Beat cream until stiff, adding sugar and vanilla. Dissolve gelatine in warm milk and add to cream.

Put a piece of plain writing paper in bottom of mould. Line with "lady fingers", or slices of sponge cake, and pour in cream, and put on ice until needed.

JULIA T. PEVEY.

CHARLOTTE RUSSE No. 2

¼ box gelatine
½ pint milk
2 teaspoons vanilla
½ pint cream
1 cup sugar
4 tablespoons wine
2 tablespoons brandy
Lady fingers

Line mould with "lady fingers". Dissolve gelatine in milk and strain on to sugar, adding wine, brandy, and vanilla. Set away to cool. When it begins to stiffen, stir in cream whipped stiff.

Stir well until quite stiff, then pour into cake lined mould.

HARRIET G. MORSE.

CHARLOTTE RUSSE No. 3

¼ box gelatine
¼ cup cold water
1 cup sugar
Sponge cake
¼ cup boiling milk
1 pint cream
1 teaspoon vanilla

Soak gelatine in cold water. Whip cream stiff and add sugar and vanilla. Dissolve gelatine in milk and strain into

whipped cream. Stir occasionally until it begins to stiffen, then pour into a mould lined with sponge cake or lady fingers.

Mrs. G. H. Scribner.

MACAROON DESSERT

½ cup sugar
1 envelope minute gelatine
½ teaspoon vanilla
½ cup crumbed macaroons
1½ cups boiling water
½ pint thick cream
1 teaspoon sherry
Pinch salt

Dissolve gelatine, sugar and salt in water. Let cool and harden—not too much.

Add cream whipped, sherry, vanilla and macaroons.

Miss Abbie F. Woodward.

MACAROON CREAM

Yolks 3 eggs
2 cups milk
1 tablespoon granulated gelatine
Whites of 3 eggs
⅓ cup sugar
¼ cup water
1 teaspoon vanilla
⅔ cup powdered macaroons
Pinch salt

Soak gelatine in water. Make a boiled custard of the yolks of eggs, milk, sugar and salt. Add gelatine when dissolved, and macaroons and vanilla. Stir until mixture begins to thicken, and add whites of eggs beaten stiff. Mould and cool. Serve with whipped cream.

Mrs. C. A. Bascom.

STRAWBERRY MOULD

1 qt. strawberries
2 cups water
Whites 3 eggs
2 cups sugar
½ box gelatine

Cover strawberries with 1 cup of sugar and let them stand an hour or more. Simmer the other cup of sugar in 1 cup of water for 20 minutes, and add gelatine which has soaked in 1 cup of water ½ hour. Let gelatine dissolve, and then strain mixture on berries and sugar. Set in a pan of cold water and beat 5 minutes. Add the whites of eggs beaten stiff, and continue to beat until it thickens.

Serve with whipped cream.

Mrs. C. M. Williams.

STRAWBERRY CREAM

2 tablespoons gelatine
5 tablespoons cold water
5 tablespoons hot water
Whites 3 eggs
6 tablespoons sugar
½ pint crushed berries
3 tablespoons orange juice
½ pint cream, whipped

Soak gelatine in cold water 1 hour, then add boiling water and stir until dissolved. Add sugar, crushed berries and orange juice; beat well and cool. When cool add whites of eggs beaten stiff, and lastly whipped cream. Line a mould with fresh ripe strawberries, pour in mixture and place on ice to harden. Serve with whipped cream.

Mrs. A. A. Adams.

VIOLET CREAM

3 tablespoons gelatine
½ cup cold water
2½ cups hot water
¼ lb. raisins
1½ cups milk
½ cup sugar
1 tablespoon gelatine
1 cup sugar
4 tablespoons lemon juice
Coloring
¼ cup water
Yolks 3 eggs
⅛ teaspoon salt
Whites 3 eggs

Soak gelatine in cold water. Add boiling water and cup sugar and lemon juice and coloring. Mould, leaving space in centre to fill with French Cream, made as follows:

Cook raisins in ¼ cup water until soft. Make a custard of milk, yolks of eggs, 1 tablespoon gelatine and salt. Add raisins. Garnish with whites, beaten stiff and sweetened, also candied violets.

Miss Ida Howe.

COFFEE JELLY

½ box gelatine
1 pint hot coffee
1 cup sugar
Whipped cream

Dissolve gelatine in hot coffee. Add sugar; strain into mould, and serve with whipped cream.

Mrs. F. C. Newhall.

FRUIT JELLY

4 bananas
½ cup English walnuts
1 envelope Plymouth Rock gelatine
Juice 1 lemon
1 orange
½ pint cold water
1 pint hot water
¾ cup sugar
Whipped cream

Slice bananas and orange; chop nuts. Soak gelatine in cold water 3 to 5 minutes. Add hot water and sugar and stir until dissolved. Flavor with lemon. Add fruit and nuts and place on ice to cool. Serve with whipped cream.

Mrs. G. L. Richardson.

MINT JELLY

½ box gelatine
2 large bunches mint
½ cup sugar
½ cup cold water
1¾ cups boiling water
¾ cup lemon juice

Soak gelatine in cold water. Bruise and break into bits the bunches of mint. Put into saucepan with boiling water and let it stand an hour or more. Strain, heat to boiling point; pour over gelatine and add sugar and lemon juice. A little more water may be added if too stiff. Miss Maude Lancaster.

ORANGE JELLY

1 oz. gelatine
½ cup water
Juice ½ lemon
2 small cups sugar
1 pint hot water
2 cups orange juice

Soak gelatine in cold water. Add boiling water, dissolve, and add other ingredients. Mrs. C. A. Bascom.

TOSEA JELLY

½ box gelatine
½ cup cold water
1 cup boiling water
1 tablespoon kirsch
1 tablespoon maraschino
Juice of 4 lemons
1¼ cups orange juice
2 cups sugar
1 tablespoon curaçoa

Soak gelatine in cold water. Add boiling water, dissolve, and then add other ingredients. Miss Maude Lancaster.

WINE JELLY

2 cups sugar
½ box gelatine
Juice of 3 lemons
Coffee cup sherry

Mix all together and put on stove to **simmer, not boil.** Strain, and when nearly cold, add **unbeaten** whites of 2 eggs.

MRS. JOSEPH BARBER.

VIOLET JELLY

3 tablespoons gelatine
4 tablespoons lemon juice
1 cup sugar
2½ cups boiling water
1 cup cold water
Coloring

Soak gelatine in cold water. Dissolve in boiling water and add other ingredients.

LEMON JELLY

1 lemon
1 cup sugar
2 eggs

Add sugar and eggs to grated rind and juice of lemon, and cook in the double boiler until as thick as jelly, or about 20 minutes.

MRS. BURTON H. WIGGIN.

RASPBERRY JELLY

½ package gelatine
Juice of 1 lemon
Raspberry syrup
Jordan almonds
1 cup cold water
⅓ cup sherry
Maraschino cherries
Whipped cream

Soak gelatine in the cold water. Add lemon juice, sherry, and enough raspberry syrup to make a quart. No sugar is necessary if syrup has been sweetened. Put the jelly to harden in the dish in which it will be served. Chop a few maraschino cherries and put in on jelly. Peel a few Jordan almonds, cut them in strips and put them about on top of the jelly. Decorate border with little heaps of whipped cream. It can, of course, be served in glasses.

MRS. H. W. MCDANIELS.

RICE CHARLOTTE

2 cups hot boiled rice made with milk
2 heaping tablespoons sugar
3 heaping tablespoons chopped figs
3 heaping tablespoons preserved ginger
¼ box gelatine
¼ cup cold water
½ cup boiling water
2 tablespoons sherry
1 cup cream, whipped

Dissolve gelatine in cold water, add boiling water and mix well with hot rice, add sugar and stir until cold. Then add figs and ginger, which have been soaking in sherry. Fold in cream well-whipped, mould and serve with whipped cream.

Miss Maude Lancaster.

Frozen Desserts

CRANBERRY FRAPPÉ

1 quart cranberries
1 pint water
1 pint sugar
2 lemons

Boil cranberries in water for 5 minutes. Strain through a coarse cheesecloth. Add the sugar, boil and stir until sugar is dissolved. When cold, add the strained juice of two lemons. Freeze, using equal parts of ice and salt. ABBIE A. GATES.

COFFEE MOUSSE

1½ cups sugar
1½ cups coffee
1 qt. cream
Yolks of 2 or 3 eggs
Whites of 2 or 3 eggs
Vanilla, little salt

Stir the sugar and yolks of eggs together until smooth. Add coffee and a little salt. Boil together until like syrup. Remove from stove and add vanilla. When cool add whites of eggs, beaten stiff, then cream. Mix well together. Pack in freezer and let stand 6 or 7 hours. MRS. G. L. RICHARDSON.

MAPLE MOUSSE

1 pint cream (whipped stiff)
½ can of maple cream
Yolks of 2 eggs

Beat yolks very light. Cream the maple cream thoroughly and mix with yolks. Add whipped cream. Put into mold and pack for 4 or 5 hours. MRS. JAMES T. SMITH.

RASPBERRY MOUSSE

1 cup raspberry juice
1 pint cream
1 cup sugar

Whip the cream, add sugar and raspberry juice, and let it stand packed in ice cream freezer for 3 or 4 hours.

LILLIAN A. RICHARDSON.

CURRANT SHERBET

1 cup currant juice (bottled)
½ cup sugar
¾ pint cream
1 lemon
2 tablespoons water
1 pint milk, salt

Thread sugar in water, scald milk, add to sugar when hot. Set away to cool, then add cream. Freeze until it begins to thicken, then add juice of lemon and currant juice mixed together. Freeze again until the right consistency.

MRS. G. C. BROCK.

LEMON SHERBET

1 large lemon
½ cup sugar
2 oranges
1 pint milk

Dissolve sugar and milk, turn into freezer and half freeze, then add rest of ingredients and finish freezing.

HARRIET J. MORSE.

ORANGE SHERBET

10 oranges
1 lemon
1 pint sugar
1 quart milk

Dissolve sugar in juice of oranges and lemon. Add milk. **Do not stir.** Chill, and then freeze. MRS. C. A. BASCOM.

PINEAPPLE SHERBET

½ pint jar of pineapple
½ cup sugar
¾ pint cream
Juice of 1 lemon
2 tablespoons water

Thread sugar in water. Add cream and pineapple as in Currant Sherbet. MRS. G. C. BROCK.

SHERBET WITHOUT MILK

1½ sheets or
¼ box of gelatine
1¾ cups sugar
½ pint warm water
1 quart water
Juice of 1 lemon and 2 oranges

Dissolve the gelatine in warm water and let it cool. Take the quart of water, add lemon and orange juice and sugar. Put the peel of the lemon and oranges into the water and let it stand

for 10 minutes. Take out peel and mix gelatine with other ingredients. Pour into freezer and stir enough to make it fine and nice when frozen. Mrs. A. A. Adams.

FROZEN APRICOTS

1 can apricots
1 pint cream
1 pint sugar
1 quart water

Cut up apricots into small pieces, add sugar and water. When the sugar is dissolved, freeze. When it begins to harden, add 1 pint of cream measured after whipping.

Peaches, pineapple, strawberries and cherries are delicious frozen in this way. Miss Marion Keyes.

FROZEN PUDDING

1 generous pint of milk
2 tablespoons flour
2 tablespoons gelatine
4 tablespoons sherry wine
2 cups sugar
2 eggs
1 quart cream
1 lb. candied fruits

Let the milk come to a boil. Beat eggs, flour and 1 cup of sugar together and stir into the boiling milk. Cook 20 minutes in a double boiler, and add gelatine, which has been soaking in cold water, to cover. Set away to cool. When cold add cream, wine, and remaining cup of sugar. Have candied fruit cut in small pieces, and soak in brandy some time before using. Freeze the mixture 10 minutes, then add the fruit and finish freezing. Take out beater and pack with ice and salt and stand for 2 hours.

Lena T. Merrill.

FRUIT SURPRISE

1 qt. chopped peaches
1 lb. sugar
1 cup cold water
Whites 5 eggs

Stir into chopped peaches the sugar, water, and the whites of the eggs **unbeaten.** Turn all into the freezer and grind until firm. The dasher whips the mass into a delicious frothy "surprise." Mrs. C. S. Proctor.

COFFEE ICE CREAM

3 qts. milk	⅔ cup coffee
1 cup water	Yolks 6 eggs
2 cups sugar	Whites 6 eggs
1 qt. cream	Little salt

Cook coffee with water and strain. Beat yolks of eggs with sugar and add salt. Put milk into double boiler and bring to boiling point. Add beaten yolks, then add whites, beaten stiff, and mixed in cream. Cook 2 minutes, then add coffee. Cool, and then freeze. This will make 5 quarts of ice cream.

Mrs. O. B. Ranlett.

Beverages

ADMIRAL'S PUNCH

1 pint green tea
1 oz. stick cinnamon
½ pint Jamaica rum
Juice of 4 lemons
½ lb. sugar
2 quarts Catawba wine

Squeeze lemons and boil with cinnamon. Add to this stock sugar, rum, and wine. MRS. HARRY READE.

CHERRY BOUNCE

Use large, sweet, wild cherries. Mash, strain through a cloth, and to each gallon of juice add half a gallon of water. Boil as long as any scum arises, skimming it off; then add to every gallon about a pound of sugar. Boil and skim as before. When cold mix with each gallon half a gallon of brandy.

MRS. H. M. THOMPSON.

CLARET CUP

Quart claret
Sherry glass curaçoa
Sherry glass sherry
Pint English soda
2 teaspoons sugar
Bit lemon and cucumber rind

Mix claret, curaçoa, sherry, sugar and lemon. Put in cucumber rind and place mixture on ice. After a short time remove the cucumber, and just before serving, add soda. Put first some claret, then soda, and continue to alternate when placing in the pitcher to be served. Otherwise it will not mix properly. MRS. H. M. THOMPSON.

CIDER CUP

1 quart hard cider
½ teaspoon sugar
1 pint English soda
Wine glass chartreuse
3 slices orange

Mix cider, sugar, chartreuse, and orange, adding more sugar if cider is very sour. Place on ice, and add soda just before serving. Mix the same as Claret Cup.

MRS. H. M. THOMPSON.

CURRANT WINE

1 qt. strained currant juice
2 qts. water
3 lbs. sugar

Mix currant juice, water and sugar. Place in a cool place until fermentation ceases, then close the jug, which should be full. Let it stand until it is clear; then bottle it.

Mrs. H. M. Thompson.

ELDERBERRY WINE

Strip berries from large stems, and squeeze all the juice possible from berries. Take an equal amount of boiling water and pour on the pressed fruit. Let stand 2 hours. Squeeze again, and add this juice to the clear juice first obtained. Add 4 pounds white sugar to each gallon of juice. Let stand 4 weeks, then bottle it.

Mrs. Mary S. Cushing.

EGGNOG

8 eggs
½ lb. sugar
1 pint cream
½ pint Jamaica rum
1 quart French brandy
1 quart milk

Beat yolks of eggs and add other ingredients. Beat whites and drop from spoon on top.

Mrs. Harry Reade.

FRUIT PUNCH

Juice of 12 lemons
1 pint canned pineapple or equivalent fresh pineapple
3 cups sugar
1 pint raspberries
2 quarts water

Helen M. Lambert.

GENERAL'S PUNCH

Juice 6 lemons
1 quart Port wine
1 pint maraschino cherries
1 lb. sugar
½ gallon claret
1 pint Jamaica rum

Mrs. Harry Reade.

GRAPE JUICE

20 lbs. Concord grapes
3 lbs. sugar
3 qts. water

Put grapes and water in a kettle. Crush grapes and cook 15 or 20 minutes. Strain through a cloth and add sugar, then strain again. Heat to a boiling point. Put in bottles and seal at once.

MRS. O. B. RANLETT.

MINT PUNCH

2 qts. strong lemonade
3 bottles ginger ale (imported)
8 lemons unpeeled
Bunch mint

Make 2 quarts strong lemonade; sweeten to taste. Slice into it the eight unpeeled lemons. Put a small cake of ice in a punch bowl; lay a large bunch of mint over and around it; pour the lemonade on this, and then add ginger ale.

MRS. HELEN PARENT.

PRINCE REGENT'S PUNCH

2 bottles claret
1 bottle sherry
1 bottle champagne
½ doz. oranges sliced (remove seeds)
1 bottle good brandy
1 bottle Jamaica rum
3 quarts strong Oolong tea
1 pint ripe strawberries
Pineapple

Sugar to make quite sweet. Stir well. Add large piece of ice.

MRS. PRENTISS WEBSTER.

TEA PUNCH

8 teaspoons Ceylon tea
1 cup sugar
1 orange
Bunch mint
2 qts. water (freshly boiled)
2 lemons
6 tablespoons lemon juice
2 qts. Apollinaris water

Pour freshly boiled water on tea and leave for fifteen minutes. Strain, and add sugar; enough to make very sweet.

Set aside until cold, then add lemons and orange sliced very thin, and lemon juice. Put a large piece of ice in a punch bowl, pour tea and fruit over the ice, a bunch of mint, and the Apollinaris water.

HELEN S. PARENT.

TOSCA CUP

Juice of 8 oranges
Juice of 8 lemons
2 qts. Apollinaris
½ gill each of kirsch, maraschino and curaçoa

MISS MAUDE LANCASTER.

YABROISE

For each person—

Yolk of 1 egg
1 tablespoon sugar
1 wineglass sherry or Marsala wine

Beat egg and sugar together vigorously with a wooden spoon. Add wine slowly. Put over fire, beating constantly. The moment it rises take off. Pour into glasses and serve at once.

MRS. FREDERICO MANRIQUE.

Candy

BUTTER TAFFY

1 cup molasses
1 cup sugar
Butter size of an egg
Flavor with vanilla

Mrs. A. G. Swapp.

CHOCOLATE CARAMELS

2 cups sugar
1 cup molasses
½ even teaspoon cream tartar
1 square chocolate
½ cup butter (scant)
1 cup cream
1 teaspoon vanilla

Mix sugar, cream tartar and molasses. Boil without stirring until it will crack in cold water. While boiling this, melt chocolate and stir in butter or cream. When candy is ready, add chocolate mixture, stirring constantly; cook this until it cracks in cold water. Add vanilla; pour into buttered pan; when cold cut in squares.

Miss Harriet T. Morse.

CHOCOLATE CARAMELS

1 cup molasses
½ cup chocolate
1 cup sugar
½ cup milk

Boil 20 minutes. When nearly done add butter size of an egg. Flavor with vanilla.

Mrs. A. G. Swapp.

COCOA FUDGE

2 cups white sugar
¾ cup milk
4 heaping tablespoons cocoa
1 tablespoon butter
1 dessert spoon vanilla

Boil until a soft ball stays, stirring constantly. Remove from fire, add vanilla, and stir until it begins to thicken. Put in pan to cool.

Mrs. Helen S. Parent.

CHOCOLATE MARSH MALLOW FUDGE

¾ cups Baker's cocoa
2 cups sugar
¾ cup milk
8 marsh mallows
1 tablespoon molasses
Butter size of a walnut
1 cup chopped walnuts
Little vanilla

Mix all but nuts, marsh mallows and vanilla. Bring to a good boil. When it forms soft ball in cold water, take from fire, beat and add walnuts and marsh mallows, each cut into 4 pieces, and flavor. Mrs. Joseph Barber.

CHOCOLATE TAFFY

1 cup molasses
1 cup butter (scant)
2 cups sugar
1 cup milk
1 cup chocolate

Melt butter first (scant cup), then add the other ingredients; flavor with vanilla. Miss F. E. Brabrooke.

NUT CANDY

2 cups sugar
½ cup water

Add pinch cream tartar and boil to an amber color, and pour over nuts. Mrs. A. G. Swapp.

VANILLA TAFFY

2 cups sugar
¼ cup butter
½ cup milk

Flavor with vanilla when nearly done.

Miss Mary Shattuck.

VINEGAR CANDY

1 cup vinegar
2 cups sugar

Boil until brittle and pour into tins. Nice with nuts.

Mrs. A. G. Swapp.

Pickles

CHILLI SAUCE

18 ripe tomatoes
3 green peppers
2 teaspoons salt
1 teaspoon each cinnamon, allspice and nutmeg
6 onions
1 cup sugar
2½ cups vinegar
½ teaspoon cloves

Scald and peel tomatoes and cook with chopped onions and peppers until tender. Add sugar, vinegar, and spices and cook 10 minutes longer. Mrs. Burton H. Wiggin.

CHUTNEY SAUCE

12 green sour apples
2 green peppers
6 green tomatoes
2 tablespoons mustard seed
2 tablespoons salt
1 tablespoon powdered sugar
4 small onions
1 cup raisins
1 qt. vinegar
2 cups brown sugar

Remove seeds from raisins and peppers, add tomatoes and onions, and chop all very fine. Put the vinegar, sugar and spices on to boil; add chopped mixture, and simmer an hour. Then add the apples pared and chopped and cook slowly until soft. Keep in small bottles well-sealed. Mrs. G. W. Harris.

CUCUMBER PICKLES

Make a brine of common salt and lukewarm water, strong enough to float an egg. Let the cucumbers stand in it over night. Drain in the morning and cover with clear water and a few grape leaves. Let them stand 24 hours; turn off water and wipe with a soft cloth, discarding imperfect ones. Scald vinegar to cover, adding whole spices and a small lump of alum; pour over cucumbers boiling hot. Pack into jars and tie cotton batting over the top to keep out the air. Mrs. F. B. Dow.

CUCUMBER PICKLE

(MADE WITH COLD VINEGAR)

6 qts. vinegar
2 cups salt
2 cups sugar
1½ pecks cucumbers
1 oz. white mustard seed
1 oz. black mustard seed
2 or 3 2-inch pieces horse radish
½ box mustard
4 green peppers, seeded
2 qts. pickling onions
Alum size of English walnut
2 oz. whole mixed spices (taking out pepper corns)
Whole cloves and cinnamon

Peel onions, pour boiling water on them and when cool, drain, and scald again. Do this a third time, and again if the onions are not quite small.

Put onions at bottom of a jar and the cucumbers on top, after washing and gently wiping them. Mix the other things in cold vinegar, adding the cloves and cinnamon to taste, and pour over the pickles. MRS. H. D. KENDALL.

CURRANT CATSUP

5 lbs. currants
3 lbs. sugar
1 tablespoon allspice
1 gill vinegar
2 even tablespoons cloves
2 even tablespoons cassia

Stem the currants and cook until you can mash them, then strain through a cloth. Add the other ingredients and cook 5 minutes. If cooked too much it will harden and will not pour from the bottle. ABBIE A. GATES.

DUTCH CHOWCHOW

2 quarts green tomatoes
6 green peppers
3 quarts water
1 pint salt
2 quarts cold vinegar
1 cup sugar
1 quart white onions
1 medium cauliflower
1 cup sifted flour
6 tablespoons mustard
1 tablespoon tumeric

Scald the cauliflower 3 minutes and then chop fine, and also chop the tomatoes, onions and peppers. Over this mixture pour a brine made of water and salt. Stand over night and in the morning scald and then drain. Mix the flour, mustard and

tumeric into a smooth paste with a little vinegar. Add the cup sugar and 2 quarts cold vinegar. Boil until it thickens and is smooth, **stirring all the time.** Then add the vegetables and cook until well-heated through. Let cool and put in wide mouthed bottles or jars. MARY EARL WOOD.

INDIAN RELISH

½ peck green tomatoes
½ peck tiny onions
¼ lb. ground mustard
2 lbs. brown sugar
3½ qts. vinegar
9 peppers (red or green)
1 large cauliflower
3 bunches celery
1 large head cabbage
Little tumeric

Chop all vegetables except onions. Put them in whole and salt well. Let stand 3 hours, and then squeeze out well. Add vinegar and cook mixture 25 minutes. Mix mustard and a small quantity of tumeric powder to a paste with a little vinegar, and then add to mixture, and stir while cooking for 5 minutes. Let simmer until thoroughly heated, being careful not to burn. Five cents worth of powdered tumeric is enough for **double** this recipe. MRS. C. O. WILSON.

6 doz. cucumbers (4 in. long)
1½ large cups olive oil
1 cup white mustard seed
½ cup black mustard seed
1 quart onions, chopped
3 pints vinegar
3 tablespoons celery seed

Salt cucumbers as you slice them, and let them stand 3 hours in salt. Rinse, add chopped onions and other ingredients, having vinegar boiling or hot. Can without cooking. Makes 8 pints. MRS. JAMES T. SMITH.

MUSTARD PICKLE

1 quart cucumbers (small)
1 quart green tomatoes (sliced)
1 quart button onions
4 quarts water
6 tablespoons fine mustard
1 tablespoon tumeric
1 large cauliflower
6 green peppers
1 pint salt
1 cup flour
1 cup sugar
2 quarts vinegar

Divide the cauliflower and chop peppers fine. Make a brine of the water and salt and pour over the vegetable mixture.

Let stand 24 hours, then drain through a colander. Mix sugar, mustard and tumeric into a smooth paste with a little of the vinegar, then add the remainder of the 2 quarts and boil until it thickens and is smooth, stirring all the time.

Add the vegetable mixture and cook until well-heated. Put into pint jars. CATHERINE PAULINT.

PEPPER HASH

12 large green sweet peppers
12 large red sweet peppers
2 cups sugar
12 large onions
3 pints vinegar
4 tablespoons salt

Remove seeds from peppers, add onions and chop all together fine. Scald with boiling water and let stand for 10 or 15 minutes. Drain. Boil sugar, vinegar and salt for 10 minutes. Add chopped vegetables and boil 20 minutes.

JULIA TYLER PEVEY.

SWEET PICKLE

7 lbs. fruit
3 lbs. sugar
½ oz. cloves
1 pint vinegar
½ oz. allspice
½ oz. cinnamon

Dissolve sugar in vinegar, add spices and pour hot over the fruit. Repeat the process for 3 successive days.

F. H. NESMITH.

SWEET PICKLE PEARS

10 lbs. pears (not quite ripe)
5 lbs. sugar
½ cup whole clove, allspice, mace and stick cinnamon, mixed
1 qt. water
1 qt. vinegar

Wipe pears, remove blossom end, and cook in boiling water until tender. Remove fruit and strain the water. Take 1 quart of this water, add vinegar, sugar and spices. Boil for half an hour, then add pears, and when well-scalded remove them and pack in glass jars. Boil the syrup down until there is enough to cover the fruit. Pour over the pears and seal at once.

MRS. E. M. STOCKS.

WATERMELON PICKLE

8 lbs. watermelon rinds
4 lbs. brown sugar
Alum
1 qt. vinegar
1 cup mixed whole spices

Cut watermelon rinds into thick slices. Boil alum and water in the proportion of 1 ounce of alum to 1 gallon of water; pour it on the rinds and let them stand in it several hours on back of stove.

Take out into cold water. Make a syrup of the sugar and vinegar. Add the spices (stick cinnamon, cassia buds, allspice, and cloves, less of the latter than the former) tied in a bag. Boil and skim well. When the rinds are cold add to the syrup and cook 10 minutes or until they are tender. Skim rinds out and put in a stone jar. Boil the syrup 10 minutes and pour over the rinds. Do this for 3 mornings in succession. Keep the spices in the syrup. MRS. S. C. DAVIS.

Preserves

CRANBERRY JELLY

3 pints cranberries 2 pints cold water

Boil until soft; strain through colander. Return to fire and boil. Add same quantity sugar as cold water. Boil gently from 10 to 15 minutes without stirring after adding sugar. Cool in a mould.

MRS. E. M. STOCKS.

CRANBERRY SAUCE

1 quart cranberries 2 cups sugar
1 pint water

Wash berries and place in water on fire in a covered saucepan. Let them simmer until each berry bursts open. Remove cover from pan, add sugar and cook 20 minutes uncovered. The berries must never be stirred from the time they are placed on the fire.

MRS. PRENTISS WEBSTER.

APPLE GINGER

4 lbs. apples 1 pint water
4 lbs. sugar Grated rind of 4 lemons

Make a syrup of sugar and water. Chop the apples very fine; add the grated rind of lemons, and 1 ounce or more, according to taste, of preserved ginger.

Boil all together 2 hours, stirring to keep from sticking. Crab apples are best, because they are hard.

MISS MARY WEBSTER.

SPICED APPLE JELLY

1 cup vinegar 1 box mixed whole spices
Apples Sugar

Cut up apples without paring and cook. After straining, measure the juice, and to 4 quarts add 1 cup vinegar, and 1 box

mixed whole spices in a muslin bag. Boil 20 minutes, then add a pound of sugar to each pint of juice. Cook 5 minutes; remove spice bag and put in tumblers. Mrs. M. E. Cushing.

SPICED GRAPES

6 lbs. grapes
3 lbs. sugar
1 level tablespoon cloves
1 pint vinegar
2 tablespoons cinnamon

Remove the pulp from grapes. Put in a kettle and boil until soft. Put through sieve to remove seeds. Put pulp and skins together, add sugar, vinegar and spices and boil about 2 hours or to consistency preferred. Mrs. Charles Upton.

PEAR CHIPS

8 lbs. nearly ripe pears
5 lbs. sugar
Juice of 4 lemons
2 lemons
1½ cups preserved ginger

Pare, core and slice the pears into shavings. Cut 2 lemons into thin slices. Put these, with juice of 4 lemons and preserved ginger, into a 6 quart bowl in layers, and let stand over night. Boil until transparent an hour or more. Will make 5 quarts.

Miss Mary Shattuck.

SPICED CRAB APPLE JELLY

1 peck crab apples
1 oz. whole cinnamon
½ oz. whole allspice
½ oz. whole cloves
4 cups water
4 cups vinegar
Sugar

Boil all together, then strain. To 1 pint of juice add 1 pound of sugar. Boil until it jellies. Mrs. E. H. Scribner.

CURRANT JELLY

5 lbs. currants
5 oranges
5 lbs. sugar
2½ lbs. seedless raisins

Cook the currants until soft, then strain. Add the oranges peeled, and cut into very small pieces, the raisins and sugar. Cook 30 minutes after it begins to simmer, then put in tumblers and seal. Sour cherries can be used instead of currants.

Mrs. Mary S. Cushing.

CURRANT MARMALADE

4 boxes currants
3 oranges, pulp and juice and little grated rind
5 lbs. sugar
2 lbs. seedless raisins

Cook all together and put up in glasses or jars.

HELEN M. LAMBERT.

BROOKSIDE ORANGE MARMALADE

Take 6 large oranges—thin skinned, if possible—peel and cut in slices, removing all seeds. Save half the peel and cut into very thin slices. Put all together and cover with cold water. Let stand over night.

Take equal quantities of sugar and pulp, measuring cup for cup. Put in kettle and boil until tender,—about 2 hours. Add 2 lemons, if a bitter taste is liked. The peel can be cut in the meat chopper, but does not look as well.

ELIZABETH T. LAMERE.

GRAPE FRUIT MARMALADE

1 grape fruit
1 orange
5 lbs. sugar
1 lemon
3 qts. water

Cut up fruit, using all parts excepting seeds. Let it stand 24 hours in the water. In the morning cook it in the same water until tender. Stand another 24 hours. Next morning add sugar and boil until it jellies. This makes 12 glasses.

ALICE L. PEVEY.

TOMATO MARMALADE

4 qts. ripe tomatoes
4 lbs. granulated sugar
6 large lemons
1 cup seeded raisins

Peel and slice tomatoes. Slice lemons lengthwise very thin. Simmer 1 hour.

HARRIET J. MORSE.

RASPBERRY SYRUP

6 qts. fresh raspberries 1 qt. vinegar

Place berries in a large jar or bowl and pour over them the vinegar, which should be French wine vinegar. Add first enough sugar to cover berries. Let them stand for 3 days. Squeeze berries through a cloth—they will not drain. Add same weight of sugar as of syrup. Boil and skim that it may be clear, but do not boil long enough to be sticky. It should be thickness of oil when done. Bottle and seal. This syrup will keep for years. MRS. W. H. MCDANIELS.

For the Chafing Dish

CHEESE FONDUE

2 cups grated cheese
1 cup fresh milk
1 cup fine bread crumbs
2 eggs
1 tablespoon butter
1 teaspoon dry mustard
Cayenne

Put butter into chafing dish, and when melted add milk, bread crumbs, cheese, and mustard; season with cayenne. Stir constantly and add, just before serving, the two eggs beaten light.

Miss Ella Gardner.

CHICKEN TERRAPIN No. 1

2 cups cold chicken cut in small pieces
½ cup milk
½ cup mushrooms
1½ tablespoons flour
2 tablespoons sherry wine
½ cup chicken stock
¾ cup celery cut fine
2 hard-boiled eggs
1 tablespoon butter
Salt and pepper

Mix butter, flour, pepper, salt, and stock, and milk. When cooked to a smooth sauce add other ingredients. The eggs and sherry to be added just before serving. Mrs. E. N. Burke.

CURRIED TOMATOES

3 or 4 ripe tomatoes
1 tablespoon flour
½ cup cream
2 tablespoons butter
½ tablespoon curry powder
Salt and pepper

Melt butter in chafing dish and add tomatoes cut in halves. Season. When tomatoes begin to soften add flour, curry and cream. Serve at once on buttered toast.

Mrs. E. N. Burke.

IRISH MONKEYS

1 cup cheese melted
1 cup bread crumbs
Butter size of a walnut
1 cup milk
1 egg well-beaten
Cayenne

Soak bread crumbs in milk for half-hour. Melt butter in chafing dish or double boiler, add cheese, soaked bread crumbs, seasoning, and then egg. Serve hot on toast. CATHERINE M. SMITH.

LUNCH CHICKEN

Cold chicken cut fine
¼ lb. butter
3 hard-boiled eggs
½ pint cream
1 tablespoon flour
1 wine glass lemon juice

Put chicken into chafing dish with cream and butter and flour rubbed together. Season with pepper and salt. When it boils up, add eggs, chopped fine, and lemon juice if desired. Simmer for a moment and serve. MRS. G. W. HARRIS.

LOBSTER À LA NEWBURG

1 good sized lobster
Pinch salt
1 truffle
Yolks 3 or 4 eggs
1 gill cream
½ oz. butter
¼ salt spoon cayenne
½ wineglass Maderia or sherry

Split lobster, pick all the meat from shell and cut into inch pieces; place in chafing dish over a hot blaze, with butter, season with salt and pepper. Add truffle cut into dice shaped pieces. Cook five minutes and then add wine.

Reduce to about one-half, which will take about 3 minutes. Beat together the yolks of eggs and cream and add to the lobster. Gently shake it 2 minutes longer, or until it thickens well.

MRS. F. C. CHURCH.

PICADIE

2 tablespoons butter
1 can chicken, chopped
1 can mushrooms
½ can tomatoes without liquid
A little onion
½ cup cream
3 eggs
Pepper, salt, celery salt

Mix butter, onions, chicken, mushrooms, tomatoes, and cream, and put in chafing dish to get hot. Add seasoning, and then eggs lightly beaten. MRS. MARY S. CUSHING.

SPANISH FANDANGO

1 cup tomato sauce
2 tablespoons tomato catsup
1 cup olives
1 cup boiled macaroni
1 box small sardines

Heat the tomato, macaroni, and catsup very hot over hot water. Add sardines, then olives pitted and cut in halves.

MRS. DANA BARTLETT.

SWEETBREADS WITH ASPARAGUS

2 pair parboiled sweetbreads
Tops of a bunch of cold boiled asparagus, or canned
Coffee spoon cornstarch
Yolks of 2 eggs
Butter size of large egg
4 tablespoons cream or milk
Salt, white pepper, celery salt

Cream together, butter, yolks of eggs (after boiling hard), and cornstarch. Put into chafing dish, and when heated add the milk gradually,—three or four spoonfuls of the water the asparagus was boiled in if cream is used. When smooth, add the sweetbreads cut in fine pieces, asparagus tops and seasoning. Stew for 6 or 8 minutes and serve. MRS. F. C. CHURCH.

SHRIMPS À LA WHISTLER

1 can shrimps
Large lump butter
1 teaspoon cornstarch
Salt and red pepper
2 wineglasses Maderia
1 pint milk
1 stalk celery, chopped fine

Heat chafing dish, put in butter, milk, and cornstarch. Add other ingredients, but **not** wine until shrimps are almost cooked.

MRS. HARRY READE.

WELSH RAREBIT

6 tablespoons grated cheese
1 egg
½ teaspoon salt
Small piece butter
1 cup milk
1 teaspoon flour
½ teaspoon mustard

Heat milk—beat egg, and add to it flour, salt, mustard and cheese. Stir into hot milk. When thick, add butter and serve on saltines. MRS. FREDA FOX.

Miscellaneous

BALTIMORE BREAD FOR ROAST MEAT

1 cup corn meal
2 cups cooked rice
2 cups sweet milk
1 teaspoon salt
3 eggs
1 tablespoon butter
1 teaspoon baking powder
1 teaspoon sugar (if desired)

Scald meal with just enough water to dampen it like mush. Add rice and mash together with a potato masher. Add butter, salt, milk, then the well-beaten eggs. Beat hard and pour into a greased pan. Bake ¾ of an hour. Serve with the roast and eat with butter or gravy. Miss Maude Lancaster.

BROWN BREAD SANDWICHES

Cut brown bread very thin. Spread one slice with cream cheese and the other with orange marmalade and put together.

Mrs. A. G. Swapp.

CHEESE SANDWICHES

1 cup cream or rich milk
1 dessert spoon flour
½ teaspoon butter
1 lb. cheese
1 egg
Salt

Mix all together and set in boiling water on back of stove until melted.

Use the Boss cracker and have hot when spread. In order to split easily, put in oven and warm a little. Put two pieces together to form sandwich and serve hot. Mrs. E. M. Tucke.

CHEESE DRESSING

½ lb. cheese
1 small bottle stuffed olives
1 small cream cheese
Piece of butter size of walnut

Put all together through the chopper. Then mix in butter. Shape in a mound in dish and place olive in centre. Also very nice on saltines for sandwiches. MRS. I. D. MCCLARY.

CROUTONS FOR SOUP

Trim the crust from thin slices of stale bread and cut into half-inch dice. Heat a tablespoon of butter in a small saucepan, drop in the bread and shake over a moderate fire until golden brown. MRS. C. M. WILLIAMS.

EGG OMELET

3 eggs beaten separately
2 tablespoons butter
½ cup milk
1 tablespoon flour

Cook 1 tablespoon butter, flour, and milk until thick and smooth. Beat yolks until lemon colored and add to hot milk and beat again. Beat whites until stiff and fold in carefully. Put remaining butter into a hot spider; add mixture and let it get firm around the edges, then bake in oven and fold over.

MRS. F. D. HALL.

GERMAN NOODLES

6 eggs
¼ glass of water
1 qt. flour

Beat the eggs to lemon color, then thoroughly mix the ingredients; the water should be put in a little at a time. Knead the dough for 20 minutes at least. 25 or 30 minutes would be better. Cut the kneaded dough into pieces small enough to be handled easily. Form each piece into a round cake, then roll out until thin as paper, the thinner the better. Keep the board and dough well-sprinkled with flour, and turn the dough often. Put the rolled out cakes into a cloth and dry in the sun or some warm place, until the edges turn up slightly. Roll up the cakes into compact rolls and cut into very thin slices. Shake out or

unroll these slices and keep in a pasteboard box. Have plenty of water **boiling,** put in a handful of salt with the noodles and keep them boiling sharply for 5 or 6 minutes, unless the noodles have been kept until very dry; even then they should not be boiled over 7 or 8 minutes. Thoroughly drain, and serve hot with a drawn butter sauce, in which a few bread crumbs have been browned. A meat gravy is good, or a white sauce garnished with boiled eggs. White meats are usually used with noodles. Fried, with apple sauce, noodles make a good breakfast dish. If kept in a cool place noodles will keep for 3 or 4 weeks, and this quantity will make 8 meals for 2 people. Mrs. R. A. Paul.

NUT LOAF

2 cups fine bread crumbs
1½ cups crushed nut meats
¼ teaspoon salt
1 teaspoon mixed sweet herbs
1 egg

Soak bread crumbs in cold water 10 minutes; add nut meats, salt, and eggs and herbs. Shape into a loaf and bake 1 hour, basting often with hot water in which a little butter has been melted. Serve with Brown Sauce.

Mary Earl Wood.

PEAR AND GINGER COCKTAIL

4 tablespoons sliced ginger root
8 tablespoons syrup from ginger jar
6 or 8 tablespoons sherry or
3 tablespoons lemon juice
Powdered sugar
Very ripe or cooked pears

Cut pears into small pieces and mix carefully with other ingredients; do not use too much sugar. Make very cold and serve in cocktail glasses as first course at luncheon or dinner. This will fill 8 glasses. Mrs. F. C. Church.

SOUFFLÉD CRACKERS

Split common crackers, and place in a baking pan. Cover with ice water and allow them to soak 10 minutes. Drain off the water, put a piece of butter on each, and bake in a very hot oven till puffed and brown. Mrs. C. M. Williams.

SALTED ALMONDS No. 1

1 lb. almonds (shelled) Small cup salt
2 tablespoons butter

Pour hot water on nuts and take off skins. Put in cold water with salt and boil fifteen minutes after they begin to boil. Put 1 tablespoon of butter in spider with half the nuts and stir constantly till brown. Wipe out spider and brown remainder in the same way. MRS. HENRY FAY.

SALTED ALMONDS No. 2

Leave on the outer skin. Wash thoroughly. Melt a little butter in a pan, put in nuts and stir until they are well-coated with butter. Brown in a hot oven after salting generously.

MRS. J. P. HORNER.

TIMBALE CASES

¾ cup flour ½ cup of milk
½ teaspoon salt 1 egg
1 teaspoon sugar 1 scant tablespoon olive oil

Mix dry ingredients; add milk gradually, then beaten eggs beat thoroughly, then add olive oil. Let batter stand several hours in a cold place before using. Fry in fat deep enough to more than cover the iron.

DIRECTIONS FOR FRYING

Turn batter into a shallow cup. Use a plain or fluted timbale iron. Put the iron in the hot fat and let it stand until heated; take from fat, and shake off what fat may drip from it, and lower the iron into the batter without touching sides or bottom of cup; then immerse in the hot fat; when crisp and brown, invert on brown paper to drain.

If batter does not cling to iron, or drops from it as soon as immersed in fat, the iron is either too hot, or not sufficiently heated. If the case lacks crispness and is thick and soft a little more milk is needed. When right, the cases are very thin, delicate and crisp. MRS. C. B. ABBOTT.